THE HERITAGE COLLECTION

Favorite Recipes Offered by

the Members and Friends

of

ALLIANCE SALEM UNITED METHODIST CHURCH

ALLIANCE, OHIO

2001 EDITION

Cover Art by Darren Raber

Do not forget to entertain strangers, for by doing so some people have entertained angels without knowing it. (Hebrews 13:2)

CHURCH HISTORY

The church at Homeworth and Salem, three and one half miles northwest of Homeworth, Stark County, are the only surviving products of the early work in Columbiana County. The first meetings were held in homes in 1831 and 1846 when a log church was built. It stood across the road from where the church building now stands. About 1850, Bishop Long had an appointment to preach in this church at a quarterly meeting occasion. Upon his arrival, he learned that the church had been destroyed by fire.

In spite of many difficulties, a frame church was erected and dedicated by Bishop Long on November 9, 1851. The dedication was protracted two weeks, and the Bishop tarried to help in the revival series; fifteen conversions resulted.

In 1869 J. D. Domer referred to Salem as an old and large society. Its outgrown frame building was now being replaced with a brick structure, on the same ground where our present building is. It was dedicated December 12, 1869. With the need of more room and better facilities, the combined congregation undertook to excavate for a basement and replace the old iron stove with a new furnace. While this was in operation, a rainy season set in, causing the east wall to collapse and the entire building to be replaced. The cornerstone of a new Salem Church was laid September 10, 1939, with H.V. Summers, superintendent of the Eastern District, in charge.

The new building is a deep red brick with white sandstone trimming and slate roof. It was erected under the pastorate of Dean R. DeVeny. The dedication took place on February 25, 1940.

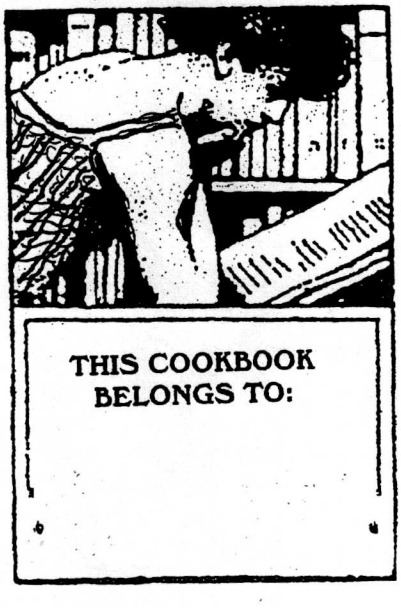
The new building served the congregation adequately for a number of years. Eventually, it was seen that more room and new facilities were needed. In a deep sense of dedication and sacrifice, the congregation decided to build a new addition and add new facilities, including classrooms, rest rooms, fellowship hall, new kitchen and nursery. The dedication took place on June 11, 1978, with Rev. Richard Lee Burns officiating.

Finding that the parsonage in Freeburg was no longer adequate, a Building Committee was organized and met on March 31, 1980. Work began on the new parsonage on May 26, 1980. The new parsonage was completed and the pastor and his family moved in, in August 1980. A Consecration Service was held on Sunday, September 21, 1980, with District Superintendent Richard Lee Burns.

May our church continue to serve our community and touch lives of those who come in contact with her, for The Glory of God.

TABLE OF CONTENTS

	Page
APPETIZERS & BEVERAGES	1 - 24
BREADS	25- 34
SOUPS, SANDWICHES & SALADS	35- 57
MEATS & MAIN DISHES	58- 85
DESSERTS	86 - 134
VEGETABLES	135 - 147
SAUCES & MISC.	148 - 150



APPETIZERS AND BEVERAGES

Do not forget to entertain strangers, for by so doing some people have entertained angels without knowing it.

(Hebrews 13:2)

APPETIZERS

Page

APPETIZERS

EASY APPLE APPETIZER 1
CHILI MUNCHIES 1
CRESCENT ROLL/VEGGIE BAR 2
DEEP DISH TACO SQUARES 2
INDIVIDUAL PIZZAS 3
MEXICAN TORTILLA ROLLUPS 3
MUSHROOM APPETIZER 4
REUBEN ROLL 4
SALMON APPETIZER 5
SAUERKRAUT MEATBALLS 5
TACO PIZZA 6
TOMATOES STUFFED WITH SPINACH AND CHEESE 6
ZUCCHINI APPETIZER 7

CHEESE BALLS, DIPS & SPREADS

CHEESE BALL 7
CHEESE BALL 8
CHICKEN CHEESE BALL 8
MEXICAN CHEESE BALL 9
ORIGINAL CHEESE BALL 9
PEPPERONI CHEESE BALL 10
SAUERKRAUT BALLS 10
SAUSAGE BALLS 11
SPINACH BALLS 11
SPINACH BALLS 12
APPLE DIP #1 & #2 12
CRAB DIP 13
DIP FOR VEGGIES 13
DRIED BEEF DIP 14
FRUIT DIP 14
FRUIT DIP 15
HAM DIP 15
PEPPERONI DIP 16
SPINACH DIP 16
SHRIMP DIP 17
VEGETABLE DIP 17
ALL AMERICAN CHEESE SPREAD 18
CATTLEMAN'S SPREAD 18
NIPPY GARBANZO SPREAD 19
OLIVE NUT SPREAD 19

BEVERAGES

ALOHA PUNCH	20
BANANA PUNCH	20
CHRISTMAS TEA	21
GOLDEN PUNCH	21
HOLIDAY PUNCH	22
HOT CHOCOLATE MIX	22
MULLED CIDER	23
ORANGE JULIUS	23
WASSAIL	24
RECIPE FOR FRIENDSHIP	24

EASY APPLE APPETIZER

Blend together:

1 8 oz. cream cheese, softened (regular or lite)
1/4 cup lightly packed brown sugar

Mound and spread in center of serving platter. Squirt liberally with: Smucker's Fat-Free Caramel Sundae Sauce. Top with: Chopped pecans. Arrange fresh apple slices around platter. Dip and enjoy!

Diane Dillon

"Better a dry crust with peace and quiet than a house full of feasting, with strife."
(Proverbs 17:1)

CHILI MUNCHIES

1 lb. hot sausage, cooked, drained and crumbled
1 lb. (4 cups) sharp cheddar cheese, shredded
1 4 oz. can chopped green chilies
6 eggs, slightly beaten
1/2 TBSP. chili powder

Cook sausage, drain well, crumble and sprinkle into well greased 9" x 13" pan. Cover crumbled sausage with shredded cheddar cheese. Whisk eggs, chilies and chili powder, then pour mixture over sausage and cheese. Bake at 350 degrees for 30 minutes. Cool slightly and cut into bite-sized pieces. May reheat in microwave. Yield = 22 pieces

Carol Ott

CRESCENT ROLL/VEGGIE BAR

2 pkgs. crescent rolls
2 8 oz. pkgs. cream cheese
1 pkg. dry Hidden Valley Ranch Dressing
1 cup mayonnaise or salad dressing
3/4 cup each of 5-6 of the following (finely chopped):

broccoli	cauliflower	onions	green peppers
mushrooms	tomato	carrots	

3/4 cup cheddar cheese, shredded

Unroll and pull apart crescent rolls, lay on a cookie sheet or jelly roll pan. Bake as directed. Cool 10 minutes. Mix cream cheese, dressing mix and mayonnaise together. Spread over baked dough. Sprinkle with the finely chopped vegetables. Top with cheddar cheese and press down. Cut into 1" x 2" bars. Chill. (This can be made in two 9" x 13" pans also.)

Betty Kimes

DEEP DISH TACO SQUARES

2 cups Bisquick
1/2 cup water
1 lb. ground beef
1/2 cup green pepper, diced
1/2 cup onions, diced
1 clove garlic
1 8 oz. can tomato sauce
1 envelope taco seasoning mix
1 cup cheddar cheese
1 cup sour cream
1/2 cup Miracle Whip

Combine Bisquick and water to form dough. Spread in 9x13 pan. Bake 9 minutes at 350 degrees. Brown ground beef with green pepper, onion and garlic. Drain. Add tomato sauce and taco seasoning. Spread on crust. Combine cheddar cheese, sour cream and Miracle Whip. Spread over beef mixture. Sprinkle with paprika. Bake 25 minutes at 375 degrees. Serve topped with shredded lettuce, cheddar cheese, sour cream, salsa, black olives, etc.

Lana Schuette

INDIVIDUAL PIZZAS

1 green pepper
3 hard boiled eggs
1 8 oz. shredded cheddar cheese
1 medium onion
1 8 oz. pepperoni
1/2 cup chili sauce (I use red tomato relish)

Grind the above ingredients and add chili sauce. Mix well and spread on halves of hamburger or hot dog buns. Place under a broiler or in a 350 degree oven until bubbly and a little brown. If you're not too extravagant, this will make enough for one 8 pack of buns.

Susan Jackson

MEXICAN TORTILLA ROLLUPS

Mix:

2 8 oz. pkgs. softened cream cheese
1 pkg. Hidden Valley Ranch Original dressing mix (dry)
2 green onions, minced

Drain and blot dry:

1 4 oz. jar diced chopped red peppers or pimiento (1/3 cup)
1 2.5 oz. can sliced black olives
1 4 oz. can diced tomatoes and green chilies

Spread cream cheese mixture on:

4 4" flour tortillas

Spread peppers, chilies and olive mixture over cream cheese, then roll tortillas tightly. Chill and slice when ready to serve.

Betty Kimes
Nancy Sutton

MUSHROOM APPETIZERS

12 stuffing mushrooms - clean and remove stems (chop)

Mix together:
1/2 cup bread crumbs
3 TBSP. grated parmesan cheese
1 clove garlic
1 TBSP. chopped parsley
1 small onion, chopped
2 TBSP. olive oil
chopped mushroom stems

Fill mushroom caps with mixture and place in oven dish sprayed with Pam. Bake for 20 minutes at 350 degrees.

Sandra Martin

REUBEN ROLL

1 pkg. refrigerated pizza dough
4 oz. sliced pastrami
2 TBSP Russian salad dressing
1/2 cup drained sauerkraut
3 oz. shredded Swiss cheese

Unroll dough. Spread pastrami over top leaving 1/2 inch border around edges. Spread Russian dressing over pastrami. Spread sauerkraut over that and sprinkle with shredded Swiss cheese.
Roll up from a long side, pinch seam to seal. Tuck ends under and pinch to seal. Place seam side down on greased baking sheet. Bake in bottom third of preheated 400 degree oven 20-23 minutes until golden brown. Slice crosswise into 7-8 pieces (appetizer) or 4 pieces for meal-size serving.

Bonnie Millard

SALMON APPETIZERS

Combine:

1 8 oz. fat-free cream cheese, at room temperature
1 15 oz. can salmon, drained, mashed
4 TBSP. salsa
2 TBSP. chopped fresh parsley
1/4 tsp. ground cumin

8 8" flour tortillas

Spread 2 TBSP. salmon mixture over each tortilla. Roll up tightly and wrap each in plastic wrap. Refrigerate 4-8 hours. Slice in 1" pieces and serve.

Sandra Martin

SAUERKRAUT MEATBALLS

Sauce:

1 bottle chili sauce
1 fill empty chili sauce bottle with water
1/2 cup brown sugar
1 can cranberry sauce
1 can sauerkraut

Mix ingredients together and simmer on stove.

Meatballs:

2 lb. ground beef
1 pkg. dry onion soup mix
1 cup breadcrumbs
3 beaten eggs

Mix above ingredients and make meatballs. Place meatballs in baking dish, cover with sauce and bake for 2 hours at 350 degrees. You can place the meatballs directly in a baking dish without browning them. I prefer to put them on a cookie sheet or baking stone long enough to brown and then into a baking dish - cover with sauce and bake for 1-1/2 to 2 hours.

Missy Yarian

TACO PIZZA

2 8 oz. tubes refrigerated crescent rolls
1 8 oz. pkg. cream cheese, softened
1 8 oz. cup sour cream
1-1/2 lb. ground beef
1 envelope taco seasoning mix
1 2.25 oz. can sliced ripe olives, drained
1 medium tomato, chopped
1-1/2 cups shredded cheddar cheese
1-1/2 cups shredded mozzarella cheese
shredded lettuce chopped onion chopped green pepper

Unroll crescent roll dough and place in an ungreased 15" x 10" x 1" baking pan. Flatten dough to fit the pan, sealing seams and perforations. Bake at 375 degrees for 8-10 minutes or until light golden brown. Cool. Blend cream cheese and sour cream (I add seasoned salt, garlic salt and Worcestershire sauce to the cream cheese and sour cream.) Spread over cooled dough. Brown beef and drain. Stir in taco seasoning. Add water according to package directions and simmer for 5 minutes. Spread over cream cheese layer. Top with rest of ingredients. Cut into serving size pieces. Enjoy!

Barbara Moser

TOMATOES STUFFED WITH SPINACH & CHEESE

6 medium tomatoes
salt (for inside of tomatoes)
1 10 oz. pkg. frozen chopped spinach, defrosted
2 eggs
1/2 tsp. salt
1/4 cup grated parmesan cheese
1/2 cup ricotta cheese or cottage cheese
1/8 tsp. grated nutmeg
pepper to taste
2 TBSP. butter, cut into small pieces

Scoop out pulp and seeds of tomatoes, salt insides and let stand upside down for 30 minutes. Take defrosted spinach in small handfuls and squeeze out as much moisture as possible. Place spinach in a bowl with cheese, eggs, and seasoning. Beat until blended with seasoning. Stuff tomatoes with spinach mixture and place in well-buttered dish. Place pieces of butter on top. Bake at 350 degrees for 30 minutes.

Becky Howard Shattuck

ZUCCHINI APPETIZERS

3	cups grated zucchini
4	eggs, beaten
1/2	cup oil
1	clove garlic, diced
1/2	cup onion, chopped
1	tsp. salt
dash	pepper
1/2	tsp. oregano
1	cup Bisquick
1/2	cup parmesan cheese
2	TBSP. snipped parsley

Mix all and spread in a greased 9" x 13" pan. Bake at 350 degrees for 40-45 minutes.

Bessie Paige (Memory)

CHEESE BALL

2	8 oz. pkgs. cream cheese, softened
1	8-1/2 oz. can crushed pineapple, drained
2	cups chopped pecans (reserve 1 cup for rolling)
1/4	tsp. green pepper, chopped
2	TBSP. onion, chopped

Combine and mix well. Refrigerate. Mold into a ball and roll in 1 cup chopped pecans.

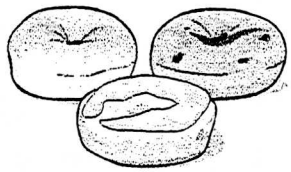
Betty Kimes

CHEESE BALL

2	8 oz. cream cheese, room temperature
1	pkg. dried beef-chopped fine
6	small green onions - chopped fine
1/2	tsp. garlic salt

Mix well and roll in: 1 cup chopped nuts (your choice)

Cheryl Blubaugh



CHICKEN CHEESE BALL

2	8 oz. pkgs. cream cheese, softened
2	cans Underwood Chunky Chicken Spread
1/4	cup chopped dill pickles
1/4	cup chopped onion
1/2	cup crushed nuts (your choice)

Mix together at room temperature. Chill. Roll into ball and roll in crushed nuts.

Bonnie Millard

"He who spends time on his knees has no trouble standing on his feet."
(J. Hudson Taylor)

MEXICAN CHEESE BALL

2 8 oz. pkgs. cream cheese, softened
2 TBSP. salsa
1 pkg. dry chili mix
1 pkg. shredded mozzarella cheese

Mix together. Form into a ball and roll in shredded mozzarella cheese. Refrigerate overnight.

Denise O'Brien

"Thanks be to God! He gives us the victory through our Lord Jesus Christ." (I Corinthians 15:57)

ORIGINAL CHEESE BALL

1 8 oz. pkg. cream cheese, softened
1 8 oz. pkg. roquefort cheese, softened
1 8 oz. pkg. Old English cheese, softened
1 TBSP. Worcestershire sauce
1 TBSP. minced onion
1 TBSP. chopped green olives
dash garlic (or 1/3 clove)
dash Tabasco
1/2 cup chopped pecans or other nuts (for cheese ball)
1/2 cup chopped nuts (for rolling)
chopped parsley

Mix all ingredients. Roll into ball and then roll in chopped nuts and parsley. Refrigerate.

Marie Krupko

PEPPERONI CHEESE BALL

Soften to room temperature:

1	8 oz. pkg. cream cheese
1	jar Old English Sharp Cheddar Cheese
3/4	cup ground pepperoni or salami (approx. 1/4 lb.)
dash	Worcestershire sauce
	chopped nuts

Mix well. Form into ball and roll in chopped nuts. Chill and serve on crackers.

Tammy Jordan

"The devil dreads a single Christian." Martin Luther

SAUERKRAUT BALLS

1	12 oz. can corned beef or 10 oz. dried beef, chopped
1	8 oz. pkg. cream cheese, softened
1	tsp. onion, finely chopped
1	16 oz. pkg. or can sauerkraut, drained and chopped

flour
evaporated milk
breadcrumbs

Mix all ingredients except flour, milk and crumbs. Refrigerate 30 minutes. Roll into balls. Roll balls in flour, dip in evaporated milk and roll in breadcrumbs. Deep fry. Makes 40 balls.

Ruby Anderson
Nona Schuette

SAUSAGE BALLS

Mix together:

1	cup Bisquick
1	cup cheddar cheese
1	pound sausage

Roll into balls. Bake on shallow pan at 350 degrees for 25 minutes or until done.

Ruth Baker

SPINACH BALLS

3	eggs
2	10 oz. pkgs. frozen spinach, thawed & drained
1	cup onion, finely chopped
1/2	cup soft butter
1/2	cup grated parmesan cheese
1	cup cheddar cheese
1/2	tsp. garlic salt
1/2	tsp. thyme
2	cups herb stuffing (with spices)

Beat eggs, add remaining ingredients and mix well. Shape into small balls. Makes about 70. Bake in a microwave on high for 4 - 5 minutes for 25 balls on a plate, or bake in oven at 325 degrees for 15-20 minutes, turning once.

Ethel Krabill

SPINACH BALLS APPETIZER

1 pkg. frozen chopped spinach - thawed and drained
1 cup sour cream
1 cup seasoned bread crumbs
1/4 cup grated parmesan cheese
2 eggs, slightly beaten
1/8 tsp. nutmeg

Preheat oven to 350 degrees. Mix all ingredients together, blend well and shape into 1" balls. Place on lightly greased cookie sheet and bake for 15 minutes. Yield - 3 - 3 1/2 dozen.

Carol Ott

APPLE DIP #1 & #2

#1

blend:

1 8 oz. cream cheese, softened
1 6.5 oz. marshmallow cream
1/4 cup pineapple juice
cinnamon

#2

blend:

1 8 oz. cream cheese, softened
3/4 c. brown sugar
1 tsp. vanilla

Margaret Sutton

CRAB DIP

1	cup finely sliced Alaskan King Crab	
1	cup mayonnaise	(I have also used 8 oz. cream
1/2	cup sour cream	cheese softened with milk)
1	TBSP. sherry	
2	TBSP. lemon juice (or to taste)	
1/4	tsp. salt	
3	drops Tabasco	

Chill 1 hour.

Marie Krupko

DIP FOR VEGGIE TRAY

1/2	cup sugar
2	tsp. garlic powder
2	tsp. salad oil
4	tsp. mustard with horseradish
1	cup Miracle Whip

Combine 24 hours before serving. Refrigerate.

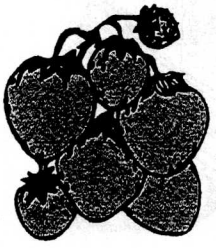
Elda Tate

DRIED BEEF DIP

8	oz. cream cheese
2	TBSP. milk
2 1/2	oz. pkg. chopped dried beef
2	TBSP. Instant onions
2	TBSP. Green pepper, chopped
dash	pepper
1/2	cup sour cream
1/4	cup chopped nuts

Blend cream cheese and milk. Stir in remaining ingredients, stirring in sour cream last. Put in
shallow pan and sprinkle with nuts. Bake at 350 degrees for 15 minutes.

Barbara Moser



FRUIT DIP

1	8 oz. pkg. cream cheese, softened
1	8 oz. jar Kraft marshmallow creme
1/4	tsp. nutmeg
1/4	tsp. cinnamon
1	tsp. lemon juice

Mix altogether with mixer.

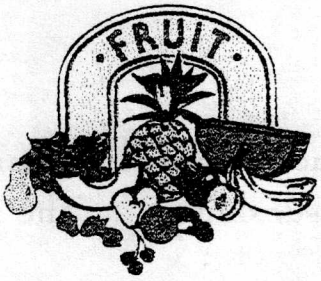
Elda Tate

FRUIT DIP

1 8 oz. jar Marshmallow Creme
4 oz. sour cream
1 8 oz. pkg. cream cheese softened

Blend together. Serve with fruit.

Nona Schuette



HAM DIP

1 8 oz. pkg. cream cheese, softened
1/2 cup salad dressing
onion flakes
1/2 cup ham, diced
pickle or relish

Mix together. Good served with chips.

Margaret E. Markle

"If you can give one gift, make it a gift of good example."

PEPPERONI DIP

1/2	lb. pepperoni
2	cans cream of celery soup
1	8 oz. Philadelphia cream cheese

Grind pepperoni. Put all ingredients in a double boiler and simmer for 2-3 hours.

Spread on rye bread or assorted crackers.

Betty Kimes

"Some people are making such thorough preparation for rainy days that they aren't enjoying today's sunshine." (The Baptist Evangel)

SPINACH DIP

1	cup water chestnuts, chopped
1	small onion, chopped
1	pkg. Knorr's Vegetable Soup Mix
1	cup sour cream
3/4	cup Miracle Whip
1	pkg. frozen chopped spinach, cooked, drained & excess water absorbed on paper towel

Mix all ingredients together well and serve with crackers or bread.

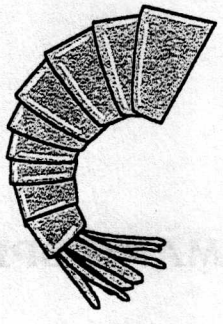
Kay Markle

SHRIMP DIP

1	can cream of shrimp soup
1	pkg. cream cheese, softened
1	tsp. lemon juice
dash	garlic powder
dash	paprika

With mixer, slowly blend all ingredients. (Overbeating makes it thin.) Chill.

Becky Howard Shattuck



VEGETABLE DIP

16	oz. Hellmann's Mayonnaise
16	oz. sour cream
2	pkgs. Hidden Valley Ranch dressing mix
dill weed	

Mix all together.

Betty Kimes

ALL AMERICAN CHEESE SPREAD

1 lb. sharp cheddar cheese
2 3 oz. cream cheese, softened
1/2 cup apple juice
1/2 cup plain yogurt
1 TBSP. Worcestershire sauce
1/2 tsp. salt
1/2 tsp. dry mustard

Have everything softened - mix in food processor. Very good on veggies. Makes 3 cups.

Margaret Sutton

CATTLEMAN'S SPREAD

1 cup chopped pecans
2 TBSP. butter or margarine
2 8 oz. each cream cheese, softened
1 cup sour cream
1/2 tsp. garlic powder
2 pkg. (2-1/2 oz. each) dried beef, chopped
4 tsp. diced onion
Crackers and Breadsticks

In a skillet, saute pecans in butter until golden; set aside. In a mixing bowl, beat cream cheese until smooth. Add sour cream and garlic powder. Mix well. Stir in beef and onion. Spread into a greased 8 inch square baking dish. Top with the pecans. Bake uncovered at 350 degrees for 20 minutes or until heated through. Serve with crackers and breadsticks. This is wonderful - I get many requests for this recipe. Yield - 3-1/2 cups

Margaret Sutton

NIPPY GARBANZO SPREAD

Saute: 2 TBSP. margarine
1 onion, finely chopped

Combine in saucepan: 1-1/2 cups cooked chick peas (garbanzos), mashed or ground
sauteed onion
2 beaten eggs

Heat, stirring until thickened and dry. Add to taste: Salt
Cayenne pepper
Mayonnaise or salad dressing

Spread on crackers or bread.

Kim Walters (wife of former minister)

"My grace is sufficient for you, for My strength is made perfect in weakness."
(II Corinthians 12:9)

OLIVE-NUT SPREAD

6 oz. cream cheese, softened
1/2 cup mayonnaise
1/2 cup chopped pecans
1 cup salad olives, chopped
2 TBSP. olive juice
dash pepper but NO salt

Mix well. This mixture will be mushy. Put in covered container and it will firm up. Spread on very thin toast topped with lettuce. Makes great finger sandwiches, too.

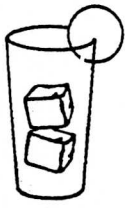
Margaret Sutton

ALOHA PUNCH

1	#2 can pineapple juice
1	12 oz. can orange juice
1	12 oz. can frozen lemonade
3	bananas, mashed
2	cups sugar
4	cups water
2	bottles 7-Up
2	bottles Lemon-Lime

Heat sugar and water until sugar dissolves. Combine juices and bananas; freeze. Thaw to slush and add 7-Up and Lemon-Lime. Serves 25.

Betty Kimes



BANANA PUNCH

3	bananas, mashed
1	lg. can pineapple juice (46 oz.)
1	12 oz. frozen orange juice
1	12 oz. frozen lemonade
2	cups sugar
4	cups water

Mix together thoroughly and freeze in large plastic (Tupperware) bowl. When ready to serve, take out a few hours ahead. Place in large punch bowl and add 2 quarts of 7-UP and 2 cans of lemon-lime soda (I use 1/2 of a 2 liter bottle of Squirt).

Elda Tate

CHRISTMAS TEA

1	cup Tang powdered orange breakfast drink mix
1	3.4 oz. pkg. presweetened lemonade mix (about 1/2 cup)
3/4	cup instant tea (with lemon and sugar)
1/4	cup sugar
1	tsp. ground cinnamon
1	tsp. ground cloves
1	tsp. ground ginger

Mix all ingredients. Store in tightly covered container. This recipe makes about 2 cups of dry mix. To prepare beverage, dissolve 2-3 tsp. of tea mix to 1 cup of boiling water or cranberry juice.

Note: For Spiced Lemon Tea Mix, omit the Tang and increase lemonade mix to 3 package.

Becky Howard Shattuck

GOLDEN PUNCH

1	large can pineapple juice (freeze in ice cube trays)
6	tea bags (let stand in 3 cups boiling water)
3	cups water
1	tsp. vanilla
1	tsp. almond
2	cups sugar
6	TBSP. Real Lemon
2	qts. gingerale

Add 3 cups of water to tea. Stir in remaining ingredients. Before serving, add pineapple cubes.

Janice Locke

HOLIDAY PUNCH

1 quart cranberry cocktail
1 46 oz. can pineapple juice
1 46 oz. can fruit punch
1 quart gingerale

Mix and serve.

Elda Tate

HOT CHOCOLATE MIX

8 quart pkg. Carnation Instant Milk
9 oz. jar Cremora
1 lb. box Nestle's Quick
1 cup powdered sugar (or to taste)

Mix together. Store in an airtight container. Use 2 coffee measures per cup.

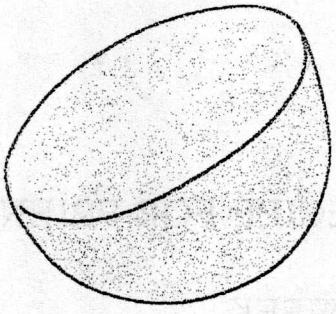
Becky Howard Shattuck

MULLED CIDER

1/2 gallon fresh cider
1/2 cup brown sugar (or to taste)
bit of salt
5 cinnamon sticks
1 heaping tsp. whole cloves

Simmer to taste 15-20 minutes. Strain before serving. Can put cinnamon stick in each cup.

Mabel Matz



ORANGE JULIUS

1 cup water
1 cup milk
1/4 cup sugar (scant)
1 tsp. vanilla
1 small (6 oz.) can frozen orange juice
9 crushed ice cubes

Blend in blender til smooth. Enjoy!

Elda Tate

WASSAIL

1	48 oz. bottle cranberry juice
5	cups water
23	oz. pineapple juice
3/4	cup sugar
1	rounded TBSP. Lipton Instant Iced Texa mix with Lemon

Bag of spices: 1 tsp. ground cinnamon
1/2 tsp. ground cloves

Food coloring can be added, if desired. (Lemon will affect color of cranberry juice.)
Heat in a large pan or coffeemaker. Great for the Christmas holidays!

Bonnie Millard

RECIPE FOR FRIENDSHIP

3	PHONE CALLS A WEEK
2	CUPS OF KINDNESS
1	LETTER A MONTH
4	SATURDAYS OF SHOPPING

MIX INGREDIENTS CAREFULLY - TAKE TURNS STIRRING. HEAP WITH HUGS AND LACE WITH LAUGHTER. SWEETEN TO TASTE AND SPRINKLE WITH SMILES. BAKE TILL MEMORIES TURN GOLDEN.

BREADS

Take no thought for your life, what ye shall eat, neither for the body, what ye shall put on. The life is more than meat and the body is more than raiment.

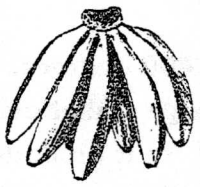
(Luke 12:22, 23)

BREADS

	Page
UNUSUAL BANANA BREAD	25
BISCUITS	25
BISCUITS MONTE CARLO	26
BLUEBERRY MUFFINS	26
CHEESE GARLIC BREAD	27
CHERRY STREUSEL COFFEE CAKE	27
CINNAMON RAISIN BREAD	28
CORN BREAD	28
DINNER ROLLS	29
EASY ONION CHEESE BREAD	29
LEMON CRUMB MUFFINS	30
MANDARIN MUFFINS	30
NUT BREAD	31
OYSTER DRESSING	31
PINCH BREAD	32
RHUBARB BREAD	32
SCALLOPED PINEAPPLE	33
SOUR CREAM COFFEE CAKE	33
WALNUT FRENCH TOAST	34
ZUCCHINI BREAD	34

UNUSUAL BANANA BREAD

1	cup sugar
1/2	cup shortening
2	eggs
2	cups flour
1	tsp. soda
1/8	tsp. salt
1/2	cup chopped maraschino cherries
3	bananas, mashed
1/4	cup nuts
1/4	cup chocolate chips



Cream together shortening and sugar. Add eggs and cream well. Sift dry ingredients and add to creamed mixture. Stir in remaining ingredients. Bake at 350 degrees for 45 minutes.

Ruth Baker

"Give us each day our daily bread" (Luke ll:3)

BISCUITS

2	cups flour
4	tsp. baking powder
1	tsp. salt
5	TBSP. shortening
1	cup milk

Cut shortening into dry ingredients until crumbly. Add milk. Lightly knead, pat out flat, cut and lay on cookie sheet. Bake at 400 degrees for 12-15 minutes.

Dorothy Carr (memory)

BISCUITS MONTE CRISTO

4	biscuits
2	large eggs
1	oz. milk
1	TBSP. butter
8	slices Provolone cheese
8	slices cooked ham
2	oz. orange marmalade
	Confectioner's sugar, optional, for dusting

Preheat oven to 400 degrees. Mix the eggs and milk together in a mixing bowl. Melt the butter in a large skillet over medium heat. Dip each of the biscuit halves into the egg mix and pan fry it on both sides, just like you would prepare French Toast. Place four of the biscuit halves in a buttered baking pan. Cover each biscuit with a slice of ham, followed by a slice of cheese, and finally the other egg biscuit slice. Close the biscuits and bake as a sandwich for five minutes to melt the cheese. Serve with Marmalade and an optional light dusting of confectioner's sugar, if desired.

Nancy Fugelberg

BLUEBERRY MUFFINS

3/4	cup milk
1/4	cup lemon juice
2	cups all-purpose flour
3/4	cup sugar
1	TBSP. baking powder
1/2	tsp. ground cinnamon
1/2	tsp. salt
1	egg, lightly beaten
1/4	cup vegetable oil
1	cup fresh or frozen blueberries (or 1 cup dried cranberries)

In a small bowl, mix milk and lemon juice; set aside. In a large bowl, combine flour, sugar, baking powder, cinnamon and salt. Set aside. Add egg and oil to milk mixture; mix well. Gently stir into flour mixture just until moistened. Fold in blueberries. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees for 22-24 minutes or until center of muffin springs back when lightly touched. YIELD - 1 dozen.

Barb Moser

CHEESE GARLIC BREAD

6	TBSP. butter, at room temp.	1/4	tsp. thyme, crushed
3	TBSP. parmesan cheese	1-1/2	lbs. Italian bread, 4 inch diameter
3/4	tsp. garlic, minced	3/4	cup Provolone cheese, shredded
3/4	tsp. oregano, crushed	1-1/2	cup Mozzarella cheese, shredded

Mix butter with parmesan cheese, garlic, oregano, and thyme. Split each loaf of bread in half lengthwise. Spread bread with butter mixture. Place on sheet pan. Sprinkle each piece equally with Provolone and Mozzarella cheeses. Bake at 375 degrees for 7 minutes or til cheese melts. Makes 24 servings - 1 slice = 3" x 4".

Charlotte Cassidy

CHERRY STREUSEL COFFEE CAKE

5	TBSP. butter or margarine, melted	1	pkg. yellow cake mix
1/2	oz. (2 pkgs.) dry yeast	1	cup all-purpose flour
2	eggs	2/3	cup warm water
1	can cherry pie filling	2	TBSP. white sugar

In large mixing bowl, combine 1-1/2 cups cake mix (reserve rest for Streusel Topping), yeast, flour, eggs, and water. Beat 2 minutes at medium speed; scrape bowl often. Spread batter in a greased 13x9x2" pan, set aside. In saucepan combine reserved cake mix with cooled, melted butter to make streusel topping. Mixture will be crumbly. Set aside. Spoon pie filling evenly over dough in pan. Sprinkle sugar and then streusel topping over filling. Bake immediately in preheated oven at 375 degrees for 30 minutes.

Glaze:	1	cup powdered sugar	1 TBSP. corn syrup
	1	TBSP. water	

Combine and drizzle over warm or cool coffee cake. (State Grange baking contest in 1982)

Mabel Matz

CINNAMON RAISIN BREAD

2	pkgs. dry yeast
1/2	cup warm water
1-3/4	cup warm water
3	TBSP. sugar
2	TBSP. shortening
1	TBSP. salt
6-7	cups flour
1	cup raisins
1/4	cup sugar
2	tsp. cinnamon
2	TBSP. water
butter or margarine	

Dissolve yeast in 1/2 cup warm water. Stir in 1-3/4 cup warm water, 3 TBSP. sugar, salt, and shortening. Add 3-1/3 cups flour. Beat till smooth. Mix in raisins and enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface, knead till smooth and elastic (about 10 minutes). Place in greased bowl. Cover and let rise in warm place until doubles in size, about 1 hour. Punch down, divide in half. Roll in rectangles 18" x9". Butter surface, then sprinkle each with 1 TBSP. water, and half sugar mixture. Roll longways, put in bread pans and let rise. Bake at 425 degrees for 30-40 minutes. Makes 2 loaves.

Barbara Raber

CORN BREAD (Mexican or Not)

3	cups yellow self-rising cornmeal
1	tsp. sugar
1-1/2	cup grated cheddar cheese
1	cup salad oil
1-3/4	cup milk
(1/4	cup chopped canned jalapenos or to taste....totally optional)
1	cup creamed corn
1	cup chopped onion (optional)
1-1/2	tsp. baking powder
3	eggs
2	tsp. salt

Mix all ingredients well and pour into greased 9 x16" pan. Bake at 350 degrees. Check at 30 minutes. Toothpick should come out clean. If not, bake 15 minutes more. Very moist and tasty (not dry and crumbly).

Bonnie Millard

DINNER ROLLS

Mix together:	2 pkgs. yeast
	1 cup hot water
	2 tsp. salt
	1/2 cup sugar
Add:	1 more cup hot water
	1 cup butter
	4 whole eggs
	6-7 cups flour

Mix well and let rise 2 hours. Make rolls as desired or refrigerate. Put on greased baking sheet. Bake at 375 degrees for 10-15 minutes.

Ann Miller (Memory)

God's help is only a prayer away.

EASY ONION-CHEESE BREAD

3/4	cup onion, finely chopped
1	TBSP. olive oil
1-1/2	cups Buttermilk
1	large egg, lightly beaten
1-1/2	cups Biscuit baking mix
1	cup sharp cheddar cheese, grated and divided
1/2	tsp. freshly ground black pepper
2	TBSP. butter or margarine, melted

Preheat oven to 400 degrees and lightly grease a 9" round baking pan. Set aside. Saute the chopped onion in the olive oil in a skillet over medium heat until golden brown, about 7 minutes. Set aside to cool. Blend together the buttermilk and egg in a large mixing bowl. Blend in the biscuit mix, sauteed onion and about one half cup of grated sharp cheddar cheese. Pour the mixture into the prepared baking pan. Sprinkle remaining cheese and black pepper over the top of the mixture. Drizzle the top with the melted butter or margarine and bake 30-35 minutes or until golden brown. Let cool slightly before cutting into pie-shaped wedges to serve warm.

Nancy Fugelberg

LEMON CRUMB MUFFINS

Topping: 1-1/2 cup cake flour
1-1/2 cup sugar
1 stick melted butter

Sift flour and sugar together. Drizzle in butter to make crumbs the consistency of cornmeal. Set aside.

1/2	tsp. salt	1-1/2	cup butter
3	cups sugar	6	eggs
1/2	tsp. baking soda	1-1/2	cup sour cream
4-1/2	cups flour	2	TBSP. plus 2 tsp. fresh lemon juice
		grated rind of 4 lemons	

In large bowl, sift salt, soda, 3 cups sugar, 4-1/2 cups flour. Add butter and blend with fork till it looks like coarse crumbs. In another bowl, beat eggs, add sour cream, lemon juice and rind. Add flour mix and blend. Spray muffin pans with Pam and fill 3/4 full. Cover with topping and bake at 350 degrees for 20 minutes. Remove and cool.

Glaze:

Mix 1/3 cup lemon juice and 3/4 cups sugar. Poke 6 to 8 holes in top of each muffin with a tooth pick and spoon glaze over top. Makes 24 muffins.

Donna Huddleston

MANDARIN MUFFINS

1	11 oz. can mandarin oranges	1/2	cup brown sugar
1	TBSP. orange extract	1/4	cup white sugar
2	cups flour	1	egg, beaten
2	tsp. baking powder	1	8 oz. sour cream
1/2	tsp. baking soda	1/3	cup shortening, melted
1/2	tsp. salt	1/2	cup pecans

Drain oranges, reserving liquid. Place in measuring cup, add orange extract and reserved liquid to make 1 cup. Combine flour, baking powder, soda, salt, and sugars. In separate bowl, combine egg, sour cream, orange mixture, and melted shortening. Add to dry ingredients with pecans. Stir til moistened. Fill muffin cups 2/3 full. Bake at 400 degrees for 20-25 minutes. Makes 1-1/2 dozen.

Nona Schuette

NUT BREAD

3/4	cup sugar	4	tsp. grated orange peel
2	TBSP. shortening	3	cups flour
1	egg	3-1/2	tsp. baking powder
3/4	cup milk	1	tsp. salt
3/4	cup orange juice	3/4	cup nuts

Mix together sugar and shortening. Stir in egg, milk, juice and peel. Stir in remaining ngredients. Pour into 2 greased bread pans. Bake at 350 degrees for 1 hour.

Barbara Raber

Variations:

Apricot - increase sugar to 1 cup and add 1 cup chopped, dried apricots.
Banana - omit orange juice and peel. Increase sugar to 1 cup and add 1 cup mashed bananas.
Date Nut - omit orange juice, increase milk to 1-1/2 cups. Use brown sugar and add 3/4 cup chopped dates.

OYSTER DRESSING

1	qt. oysters (drain and save juice)	2 cups	soda cracker crumbs (1 sleeve)
1/4	cup light cream	1	cup melted butter
1	cup fresh white bread crumbs (6 slices)	2	tsp. paprika

Combine oyster juice and cream. Combine crumbs and butter. Make layers in 8" square pan as follows:

1) scant layer of crumbs
2) 1/2 oysters
3) 1/2 liquid (sprinkle with salt and pepper)
4) 1/2 crumbs

repeat with remaining ingredients.

Bake at 425 degrees for approx. 25-30 minutes. Don't let it dry out.

Bonnie Millard

PINCH BREAD

2 loaves frozen bread dough
1 cup butter, melted (2 sticks)
1/4 to 1/2 cup brown sugar
4 TBSP. cinnamon
nuts

Pinch thawed dough into walnut sized balls and roll in melted butter. Then roll in sugar, cinnamon and nut mixture. Lay around in Angel Food cake pan. Let rise halfway. Pour rest of sugar mixture over. Bake at 350 degrees for 30-40 minutes. This is more of a sweet bread or breakfast roll.

Becky Howard Shattuck

RHUBARB BREAD

1-1/3 cups brown sugar
2/3 cup vegetable oil
3/4 tsp. salt
2-1/2 cups flour
1/2 tsp. cinnamon
1-1/2 cups diced raw rhubarb
1 tsp. vanilla
1 cup buttermilk
1 beaten egg
1 tsp. baking soda
1/2 cup chopped nuts

Mix together sugar and oil. Blend in egg, vanilla and buttermilk. In separate bowl, combine flour, salt, cinnamon and baking soda. Add to moist ingredients. Stir in rhubarb and nuts. Divide batter between two well-greased 8 x 4" loaf pans. Bake at 350 degrees for about 45-60 minutes. Turn on rack to cool. Cut only when well cooled. Freezes and stores well.

If you want topping, right before putting in oven, combine 1/2 tsp. cinnamon, 1 TBSP. soft butter or oleo, 1/2 cup sugar. Pour over batter and bake.

Jennifer Huddleston

SCALLOPED PINEAPPLE

6 slices dry white bread, torn in small pieces
2 eggs, lightly beaten
1 cup sugar
1 16 oz. can crushed pineapple, drained slightly
1 stick oleo or butter (melted or cut in pieces)

Spray 13 x 9 x 2" pan with PAM. Toss all ingredients together and lightly spread into pan. Bake one hour at 350 degrees til lightly browned.

Bonnie Millard

SOUR CREAM COFFEE CAKE

Cake:

1-1/2 cups sugar
3/4 cups butter, softened
3 eggs
1-1/2 tsp. vanilla
3 cups flour
1-1/2 tsp. baking powder
1-1/2 tsp. baking soda
3/4 tsp. salt
1-1/2 cups sour cream

Filling:

1/2 cup brown sugar
1-1/2 tsp. cinnamon
1/2 cup finely chopped nuts

Glaze:

1/4 cup butter
1 tsp. vanilla
2 cups powdered sugar
1-2 TBSP. milk

Heat oven to 350 degrees. Grease tube or bundt pan. Beat sugar, butter, eggs, and vanilla two minutes. Beat in flour, baking powder, soda, and salt alternately with the sour cream. Spread 1/2 batter in pan. Sprinkle with 1/3 filling. Repeat 2 times. Bake 1 hour until pick comes clean. Cool slightly. Remove from pan. Cool 10 minutes. Drizzle with glaze.

Nona Schuette

WALNUT FRENCH TOAST

6	slices French bread, 1" thick	1/8	tsp. ground nutmeg
4	large eggs	1/3	cup butter or marg., softened
1	cup milk	2/3	cup brown sugar, firmly packed
1	tsp. vanilla extract	1-1/2	TBSP. dark corn syrup
1/4	tsp. ground cinnamon	1/2	cup walnuts, chopped

Place French bread slices in a buttered 9 x 13" baking dish. In large mixing bowl, beat together the eggs, milk, vanilla extract, cinnamon and nutmeg. Pour the egg mixture over the bread and cover to refrigerate overnight, or at least 2 hours prior to baking. Remove the egg-soaked bread from the fridge about 30 minutes before baking. Preheat oven to 350 degrees. In a separate mixing bowl, cream together the butter, brown sugar and dark corn syrup until smooth. Spread the buttery mixture over the top of the bread slices. Sprinkle the chopped walnuts over the top of the buttered bread slices. Bake uncovered for about 1 hour or until golden brown. Serve hot from the oven with maple or fruit syrup.

Nancy Fugelberg

ZUCCHINI BREAD

2	cups raw zucchini, peeled, grated, packed well	2	cups flour
3	eggs	1	tsp. salt
2	cups sugar (1 brown, 1 white)	2	tsp. soda
3	tsp. vanilla	3	tsp. cinnamon
1	cup oil	1/4	tsp. baking powder
1	cup chopped walnuts	1/2	cup raisins (if desired)

Beat eggs until light. Add oil, sugar, zucchini and vanilla. Mix lightly, but well. Add flour, salt, soda, cinnamon, baking powder and nuts (and raisins if desired). Mix until blended. Put in a 2 greased loaf pans and bake at 350 degrees for 50-60 minutes. These freeze well.

Edna Browning
Avanelle Dickinson

SOUPS, SALADS, SANDWICHES

If you are willing and obedient, you will eat the best from the land (Isaiah 1:19).

SOUPS

	Page
Garnet's Hearty Black Bean Soup	35
Portuguese Bean Soup	35
Cheeseburger Soup	36
Quick Chili	36
Grandma's Chicken & Dumpling Soup	37
Stuffed Pepper Soup	38
Recipe for a Happy Marriage	38

SANDWICHES

Barbecue Ham Sandwich	39
Chip Chop Ham Sandwich	39
Hot Ham Sandwiches	40
Delicious Pizza Sandwiches	40

SALADS

Apple Cabbage Salad	41
Bean Salad	41
3 Bean Salad	42
Bing Cherry Salad	42
Broccoli Cabbage Slaw	43
Broccoli Cauliflower Salad	43
Chicken Salad	44
Chicken Apple Salad	44
Cranberry Jello Salad	45
Cranberry Spinach Salad	45
Creamy Cranberry Salad	46
Delicious Cream Cheese Salad	46
Dijon Chicken Salad	47
Freezer Coleslaw	47
Frozen Cherry Salad	48
Jello Salad	48
Molded Party Salad	49
Nine Layer Mexican Fiesta	49
Pear Salad	50
Paradise Rice	50

SOUPS, SANDWICHES AND SALADS....

	Page
Frank's Potato Salad	51
German Potato Salad	51
Pimiento Cheese Salad	52
Rainbow Salad	52
Seven Layer Salad (Overnight)	53
Spinach Salad	53
Strawberry-Nut Salad	54
Taco Salad	54
Tortellini Fruit Salad	55
Watergate Salad	55
Acme Dressing	56
Coleslaw Dressing	56
Poppyseed Dressing	56
Tips for a Great Salad	57

GARNET'S HEARTY BLACK BEAN SOUP

(This is my cousin's recipe, who resides in Spartanburg, South Carolina)

1 cup dry white wine or sherry (optional - or use add'l. 1 cup chicken stock)
1 bag black beans
1 bay leaf
2 10 oz. can chicken broth (or you can use a ham hock and water and make your own)
1/4 tsp. EACH of fresh oregano, thyme, rosemary, & cilantro (if you like it)
1 carrot - shredded
1 lg. chopped Spanish onion
3 cloves minced garlic
1 small diced hot pepper
salt to taste

Topping: real bacon bits, or finely diced ham, sour cream and chopped chives.

Place beans in a large saucepan and add just enough water to cover. Boil 2 minutes and let sit for 1 hour. Add chicken broth, reheat to boiling, reduce heat and let simmer until the beans are tender. Reserve 1 cup of beans. Don't hard boil the beans or they will burst! Stir in carrots, onion, garlic, hot pepper, spices and salt to taste. Let simmer, approximately 1 hour. Put mixture into a blender and blend until smooth. Put blended mixture back into saucepan and add the reserved cup of beans for texture, add the wine, crumbled real bacon bits and stir. To serve, pour into bowls, place a dollop of sour cream on top, and add chopped chives. Optional topping is finely chopped red onion and chopped hard boiled eggs.
Yield: 4 servings.

Carol Ott

PORTUGUESE BEAN SOUP

ham
1 can red beans
1 carrot, cubed
1 pint tomatoes
1 pkg. smoked sausage, sliced
1 potato, cubed
1 onion, diced
1 small can tomato paste or sauce (depending on desired thickness)

Simmer ham in water; add remaining ingredients. Simmer an hour or so. Salt and pepper if desired.

Becky Howard Shattuck

CHEESEBURGER SOUP

1/2 lb. ground beef
3/4 cup shredded carrots
1 tsp. dried basil
4 TBSP. butter or margarine, divided
4 cups diced peeled potatoes (1-3/4 lb.)
8 oz. processed American Cheese (cubed) (2 cups)
1/4-1/2 tsp. pepper
3/4 cup chopped onion
3/4 cup diced celery
1 tsp. dried parsley flakes
3 cups chicken broth
1/4 cup all purpose flour
1-1/2 cups milk
3/4 tsp. salt
1/4 cup sour cream

In a 3 qt. saucepan, brown beef; drain and set aside. In the same saucepan, saute onion, carrots, celery, basil and parsley in 1 TBSP. butter until vegetables are tender, about 10 minutes. Add broth, potatoes and beef; bring to a boil. Reduce heat; cover and simmer for 10-12 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir for 3-5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper; cook and stir until cheese melts. Remove from heat; blend in sour cream. Yield - 8 servings (2-1/4 quarts).

Charlotte Cassidy

"If your enemy is hungry, give him bread to eat; and if he is thirsty, give him water to drink.."
(Proverbs 25:21)

QUICK CHILI

1 lb. ground beef or turkey
1 28 oz. can seasoned diced tomatoes
1 28 oz. mild chili beans
1 tsp. black pepper
1 med. onion, chopped
1 28 oz. can crushed tomatoes
2 TBSP. Chili powder (or to taste)
salt to taste

In a 4 quart pot, brown meat and onion, drain excess fat. Add remaining ingredients and simmer for 1/2 hour minimum. Serves 4-6.

Bonnie Millard

GRANDMA'S CHICKEN & DUMPLING SOUP

Chicken Broth:

1	fryer (2-1/2 to 3 lb.) cut up	6	cups cold water
3	chicken bouillon cubes	6	peppercorns
3	whole cloves		

Soup Base:

1	10-3/4 oz. can chicken broth	1	10-3/4 oz. cream chicken soup
1	10-3/4 oz. can cream mushroom soup	1	cup chopped celery
1-1/2	cups chopped carrots	1/4	cup chopped onion
1	cup chopped potatoes	1	small bay leaf
1	cup fresh or frozen peas		

Cook fryer. Cut into bite-sized pieces. Strain reserved broth and add 1 tsp. salt. Combine remaining ingredients and put in a kettle along with broth. Simmer soup on low for 2-3 hours. (I do much less time). About 30 minutes before serving, mix up dumplings.

Feather Dumplings:

2	cups flour	1	tsp. salt
4	tsp. baking powder	1/4	tsp. pepper
1	egg, well beaten	2	TBSP. melted butter
2/3	cup milk		

Combine dumpling ingredients and drop by teaspoons into boiling liquid. Cook covered "without peeking" for 18-20 minutes.

Margaret Sutton

{Note: I don't use the whole cloves or the bay leaf. I simmer till vegetables are done (about 1/2 hour). Add the dumplings and this soup is yummy!}

STUFFED PEPPER SOUP

2	lb. ground beef	2	beef bouillon cubes
2	28 oz. can tomato sauce	1/4	cup packed brown sugar
1	28 oz. can diced tomatoes with juice	2	tsp. salt
2	cups cooked rice	1	tsp. pepper
2	cups chopped green pepper	(optional topping - grated cheddar cheese)	

In Dutch oven brown ground beef. Add remaining ingredients and bring to boil. Reduce heat and simmer 30-40 minutes til peppers are tender. If you like your soup more "soupy", add more tomato sauce to desired consistency.

Bonnie Millard

RECIPE FOR A HAPPY MARRIAGE

Take two happy people - one male and one female - and separate them from their parents. Add the following ingredients in generous proportions:

Love	Acceptance	Respect	Communication
Patience	Kindness	Gentleness	Self-Control
	Faith	Hope	
	Truth		

Mix together, then thoroughly sift in daily life. Strain out jealousy, arrogance, selfishnes, provocation and accounting of wrongs. Bake in the trials and tribulations of life for 50 years, then celebrate when golden.

BARBECUE HAM SANDWICHES

1	lb. chipped chopped ham	1	cup catsup
1/2	cup brown sugar	1/2	cup water
1	TBSP. mustard	2	TBSP. vinegar

Mix all together and cook slowly until all juice is thickened. Serve on buns.

Ruth Baker

"The only way to prepare to meet God is to live with Him so that to meet Him shall be nothing strange."
(Phillips Brooks)

CHIP CHOP HAM SANDWICHES

1/2	lb. chip chop ham (break up)	1/2	lb. cheddar cheese, chopped (mild or sharp)
1/3	cup chopped onion		
1/2	cup chopped olives	2	hard boiled eggs
3	TBSP. mayonnaise	1/2	cup chili sauce

Mix all together and spread on buns. Wrap in foil and bake 10 minutes at 400 degrees. Can be made the day before completely or frozen. If frozen, bake 15-20 minutes.

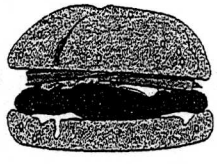
Ruth Baker

HOT HAM SANDWICHES

1	TBSP. mustard	1	stick butter, melted
2	TBSP. Worcestershire sauce	2	tsp. poppy seeds
	chipped ham		swiss cheese

Mix mustard, butter, Worcestershire and poppy seeds and put on the lid of a sandwich bun. Put chipped ham and a slice of swiss cheese on the bottom of the sandwich bun. Put top and bottom together and wrap in aluminum foil. Heat in 350 degree oven for 20 minutes. Makes approximately one dozen. These are great for get-togethers because they can be made in advance and then heated when needed.

Elaine Dickerhoof



DELICIOUS PIZZA SANDWICHES

1	lb. mild cheddar cheese, grated	1/2	lb. colby cheese, grated
1	large can tomato sauce	1/2	cup stuffed olive (cut up)
1	small can mushrooms (diced)	6	green onions, choped
1	tsp. garlic salt	1/4	cup oil

Mix all together. Spread on hamburger bun halves and bake in 350 degree oven for 10 minutes or until cheese melts nice and brown.

Ruth Baker

APPLE CABBAGE SLAW

1 med. unpeeled apple, diced
1 cup shredded cabbage
1/4 cup chopped walnuts
salt and pepper to taste
1-1/2 tsp. lemon juice
1 celery rib, chopped
1/4 cup mayonnaise or salad dressing

In a bowl, toss apple with lemon juice. Add remaining ingredients and toss to coat. Refrigerate any leftovers. Yield: 4 servings

Barb Moser

BEAN SALAD

1 can kidney beans, rinsed, drained
1 can yellow beans, drained
1 cucumber, diced
1 medium green pepper, diced
1 can green beans, drained
1 cup cooked navy beans
1 small onion, diced
Olives chopped in half
salt, pepper, onion salt and garlic salt to taste

Dressing:
1 cup white sugar
1 cup white vinegar
3/4 cup salad oil

Toss and mix well, chill overnight. The longer you chill it, the better it is.

Elaine Dickerhoof

THREE BEAN SALAD

2	cans green beans, drained	1	can yellow wax beans, drained
2	cans kidney beans, rinsed	1/2	cup chopped green pepper
1/2	cup each of onions and celery, chopped		

Place in a large bowl and cover with dressing:

3/4 cup sugar
2/3 cup red wine vinegar
1/3 cup salad oil
1 tsp. each of salt and pepper

Toss lightly and refrigerate overnight. Always toss lightly before serving.

Dorothy Oyster

"Pleasant words are as an honeycomb, sweet to the soul, and health to the bones." (Proverbs 16:24)

BING CHERRY SALAD

1	20 oz. can crushed pineapple in juice, undrained
1	16-1/2 oz. can pitted bing cherries, undrained
1	12 oz. can cola soft drink
2	3oz. packages cherry gelatin
1	cup chopped pecans, toasted

Drain pineapple and cherries, reserving juices. Bring reserved juices and cola to a boil in a saucepan over medium high heat; stir in gelatin. Remove from heat; stir 2 minutes or until gelatin dissolves. Stir in pineapple, cherries, and pecans; pour into a lightly greased 6-1/2 cup mold. Cover and chill 8 hours. Unmold onto a serving dish. Makes 12 servings.

Jennifer Huddleston

BROCCOLI CABBAGE SLAW

1	pkg. (16 oz.) broccoli coleslaw (or 6 cups julienned broccoli stems)	3	cups shredded green or red cabbage (or 1/2 of one 16 oz. pkg.

Dressing:

3	TBSP. white wine vinegar	1	tsp. sugar
1	tsp. Dijon mustard	1/2	tsp. salt
1/4	tsp. freshly ground pepper	6	TBSP. olive oil

To make dressing: Whisk vinegar with sugar, mustard, salt and pepper in large bowl; whisk in oil, cover and let stand at room temperature up to 24 hours.
Add broccoli slaw and cabbage; toss to coat. Cover and refrigerate up to 4 hours.
Yield: 9 cups

Charlotte Cassidy

BROCCOLI & CAULIFLOWER SALAD

1	bunch broccoli, cut	1	head cauliflower
1	med. red onion (chopped)	3	oz. bacon bits
3	hard-boiled eggs	1	cup cheddar cheese

Dressing: (boil until thick & clear - cool. Add mayonnaise and mustard. Pour over salad ingredients.)

1-1/2	cup sugar	1/4	cup flour
1/2	tsp. salt	1-1/2	cup water
1/2	cup vinegar		
1	cup mayonnaise	2	tsp. mustard

Betty Kimes

CHICKEN SALAD

Mix together:

5	cups cooked chicken	2	TBSP. salad oil
2	TBSP. orange juice	2	TBSP. vinegar
1	tsp. salt		

Mix together separately:

3	cups cooked rice	1-1/2	cups green grapes
1-1/2	cups celery	1	12-1/2 oz. pineapple chunks
1	11 oz. mandarin oranges	1	cup slivered almonds

Combine chicken mixture with rice mixture, then add;

1-1/2 cups salad dressing (Miracle Whip or mayonnaise). Serves 12 people.

Betty Kimes

God is Love!

CHICKEN APPLE SALAD

4	cups diced cooked chicken	2	cups chopped apples
1/2	cup chopped celery	1/2	cup chopped water chestnuts
1/2	cup drained pineapple tidbits	1/2	cup grapes, cut in half
1	cup mayonnaise or salad dressing		

Mix all ingredients well. Chill several hours before serving to blend flavors. Serves 6.

Avanelle Dickinson

CRANBERRY JELLO SALAD

2	small pkgs. Raspberry Jello	1	cup sugar
1	cup crushed pineapple, drained	1/2	cup chopped nuts
1/2	cup chopped celery	1	cup raw ground cranberries

Dissolve jello and sugar in 2 cups boiling water. Use only 1 cup cold water, as the juice from the cranberries makes up the rest. Add the rest of ingredients and let set. (I usually stir it as it sets while in refrigerator, then it is all mixed up.)

Janet Moser

CRANBERRY SPINACH SALAD
WITH HONEY DIJON BACON DRESSING

1 6 oz. pkg. salad spinach
1/2 cup Craisins sweetened dried cranberries
red onion slices

Dressing:

- 4 slices bacon or turkey bacon, cooked crisp and crumbled
- 1/2 cup plain or orange-flavored honey
- 1/2 cup lime juice
- 2 TBSP. Dijon mustard

Wash and clean spinach. Divide evenly among 4 salad plates. Top each with 2 TBSP. sweetened dried cranberries and onion slices. Combine dressing ingredients in a small glass mixing bowl using a wire whisk. Heat in the microwave on HIGH for one minute or until warm. Makes about 1 cup. Pour over salads and serve.

Nancy Fugelberg

CREAMY CRANBERRY SALAD

3	cups fresh or frozen cranberries, coarsely chopped	1	20 oz. can crushed pineapple, drained
1	med. apple, peeled and chopped	2	cups miniature marshmallows
2/3	cup sugar	1/8	tsp. salt
1/4	cup chopped walnuts, optional	2	cups whipping cream, whipped

In a bowl, combine cranberries, pineapple, apple, marshmallows, sugar, salt and walnuts if desired; mix well. Cover and refrigerate overnight. Just before serving, fold in whipped cream. Yield: 10-12 servings.

Barb Moser

DELICIOUS CREAM CHEESE SALAD

1/2	cup white sugar		juice of 1 lemon
2	eggs	1/2	cup pineapple juice

Cook above to a boil; allow to cool. Add:

3	lg. cakes cream cheese	1	lb. miniature marshmallows
1	can crushed pineapple	1	pint whipped cream

Elaine Dickerhoof

DIJON CHICKEN SALAD

4	cups cubed cooked chicken	1	cup sliced celery
1	cup seedless green grapes, halved	1	cup seedless red grapes, halved
1/4	cup chopped dried apricots	1/4	cup sliced green onions
3/4	cups mayonnaise	2	TBSP. honey
1	TBSP. Dijon mustard	1/2	tsp. salt
1/8	tsp. pepper	Lettuce leaves	
1/2	cup sliced almonds		

In a bowl, combine the chicken, celery, grapes, apricots and green onions. In a small bowl combine mayonnaise, honey, mustard, salt and pepper; mix well. Stir into chicken mixture. Cover and refrigerate until serving.

Janet Moser

Happiness is being so busy that you have no time to be miserable.

FREEZER COLESLAW

1	lg. head cabbage	1	carrot
1	green or red sweet pepper	1	onion

Chop above very fine, just like fresh slaw. Add 1 tsp. salt, let stand one hour.

<u>Dressing:</u>

1	cup vinegar	2	cups sugar
1/4	cup water	1	tsp. celery seed
1	tsp. mustard seed		

Boil dressing one minute. Cool and pour over vegetables. Put in containers and freeze.

Bertha Zellers (memory)

FROZEN CHERRY SALAD

1 8 oz. pkg. cream cheese, softened
1 21 oz. can cherry pie filling
2 11 oz. cans mandarin oranges, drained
maraschino cherries and orange wedges, optional
walnuts or pecans, optional
1 8 oz. carton frozen whipped topping, thawed
(I used 1 orange, 1 pineapple tidbits, drained.)

In a mixing bowl, combine cream cheese and whipped topping. Stir in pie filling. Set aside 1/4 cup mandarin oranges for garnish. Fold remaining oranges into cream cheese mixture. Transfer to a 9" x 5" x 3" loaf pan. Cover and freeze overnight. Remove from the freezer 15 minutes before cutting. Garnish with reserved mandarin oranges, and cherries and oranges (pineapple tidbits), if desired. Yield: 12 servings

Janet Moser

JELLO SALAD

1 3 oz. pkg. lemon jello (made with two cups water). Chill til almost set.
Add: 1 cup chopped apples with peeling on.
1 cup sliced bananas
1 cup crushed pineapple, drain and save juice

Topping:

1	TBSP. flour	1	TBSP. sugar
1/2	cup juice from pineapple	1	egg

Mix topping ingredients and boil til thickened, then chill. Then add to topping:
1-1/2 cups Cool Whip

Mix well and spread on top of jello.

Janet Moser

MOLDED PARTY SALAD

2-1/2 cups crushed pineapple
1 3 oz pkg. lemon gelatin
1 8 oz. pkg. Philadelphia cream cheese
1 cup celery, diced
1/2 pint whipping cream, whipped
1-3/4 cup liquid (water plus juice from pineapple)
1 small pimiento, chopped
1 cup pecans, chopped
maraschino cherries, optional

Drain pineapple. Combine pineapple juice and water, heat to boiling. Pour over gelatin, stir until dissolved. Add cream cheese to hot liquid stirring constantly. Beat with rotary beater until well blended. Cool and add pineapple and other ingredients. Chill well and fold in whipping cream. Put in 9x9x2" pan or mold. Add maraschino cherries if desired.

Kathryn Hoover (memory)

"Live now as you shall have wished you lived when you stand at the judgment of Christ."
(William Culbertson)

NINE LAYER MEXICAN FIESTA

1 9 oz. can jalapeno bean dip
1-1/2 cups sour cream
1/2 pkg. taco seasoning mix
3/4 cup diced tomato
1/2 cup sliced black olives
1 6 oz. can avocado dip or guacamole
1-1/2 cup shredded lettuce
1/2 cup chopped onion
1-1/2 cup shredded cheddar

Spread the bean dip, avocado dip (or guacamole) and sour cream in order in serving dish. Sprinkle the remaining six ingredients on top. Serve with nachos.

Janet Moser

PEAR SALAD (low calorie)

2	cups drained pear halves, plus 1 cup reserved juice
1	cup reduced-calorie cream cheese, softened
1	envelope sugar-free lemon gelatin mix
1/2	cup cold water
1	cup reduced-calorie whipped topping
1/2	cup chopped walnuts

Mash pears and stir in cream cheese until blended. Set aside. In a saucepan bring juice to a boil, remove from heat and add 1/2 cup water and dry gelatin mix. Combine with pear mixture. Whisk in whipped topping and walnuts. Spray mold with PAM, pour in mixture and chill until set. (6 cup mold required)
111 calories per serving.

Charlotte Cassidy

PARADISE RICE

1/2	lb. rice (1 cup)	4	cups milk
1/2	lb. marshmallows	1	jar maraschino cherries and juice
1	can crushed pineapple	1	container Cool Whip

Cook rice in milk until tender. Add marshmallows. Add cherries and juice, and pineapple and juice. Let cool. Add Cool Whip.

Dorothy Dickerhoof

FRANK'S POTATO SALAD

12	med. potatoes	1	cup thick sour cream
1	TBSP. salt	1/2	cup cider vinegar
1	cup thin sliced green onions	4	tsp. Worcestershire sauce
2	cups mayonnaise	1/2	lb. bacon, cooked and drained

Cook potatoes in boiling water until just done (don't overcook). Peel while warm and slice into 1/4" slices. Sprinkle with salt, add green onions; toss gently. Blend rest of ingredients (except bacon). Mix gently into potatoes. Top with cooked bacon. Make 8 hours ahead and let sit until serving.

Bonnie Millard

GERMAN POTATO SALAD

12	medium potatoes	1	tsp. ground mustard
12	bacon strips	pinch	pepper
1-1/2	cups chopped onion	1-1/2	cups water
1/4	cup sugar	3/4	cup vinegar
1	TBSP. salt		chopped fresh parsley
1	tsp. celery seed		

In a saucepan, cook potatoes until just tender; drain. Peel and slice into a large bowl; set aside. In a skillet cook bacon until crisp. Remove bacon to paper towels; discard all but 1/3 cup of drippings. Saute onion in drippings until tender. Stir in sugar, salt, celery seed, ground mustard, pepper. Gradually stir in water and vinegar. Bring to a boil, stirring constantly. Cook and stir two minutes more. Pour over potatoes. Crumble bacon and gently stir into potatoes. Sprinkle with parsley. Yield 12-14 servings.

Charlotte Cassidy

PIMIENTO CHEESE SALAD

1 jar pimiento cream cheese, softened with:
6 TBSP. pineapple juice
1 cup pineapple (tidbits), juice reserved
1 cup small marshmallows
1/2 cup pecans - optional
1 pkg. Dream Whip

Mis cream cheese, fruit, marshmallows and pecans together. Whip Dream Whip until stiff. Stir into cheese mixture and put into 9" square dish. Refrigerate overnight.

Janice Locke

RAINBOW SALAD

3 oz. Cherry jello - 1-1/2 cups boiling water
3 oz. Lime jello - 1-1/2 cups boiling water

Make up and pour in flat pans or dishes and refrigerate: to be cut into cubes when set.

Combine: 3 oz. Lemon jello - 1 cup boiling PEACH juice . Cool.

Beat together: 1 cup milk
1/2 lb. cream cheese, room temperature

Add: 1 cup diced peaches
jello cubes
lemon jello/peach juice mixture.

Pour over graham cracker base, let set. Serves 12.

Faye Herbster (memory)

SEVEN LAYER SALAD (OVERNIGHT)

1	head lettuce
1/2	to 1 lb. bacon, fried and crumbled
2	cups mayonnaise
1	tsp. salt
1/3	cup parmesan cheese, grated
1	head cauliflower
1	onion, sliced or minced
1/4	cup sugar
1/2	tsp. pepper

Cut or pull lettuce and cauliflower into small pieces. Place lettuce in bottom of bowl, then cauliflower. Next add bacon, then onion. Combine remaining ingredients and cover onions. Cover salad with plastic wrap, sealing edges. Chill overnight. Next day, toss just before serving.

Bessie Wade (memory)

SPINACH SALAD

6	slices bacon
1	lb. spinach
1	tsp. Dijon mustard
2	tsp. Worcestershire sauce
2	hard boiled eggs, finely chopped
1	TBSP. finely chopped fresh parsley
1/4	cup red wine vinegar

Fry bacon until crisp, drain well. Keep drippings warm in pan. Remove spinach stems, wash leaves, drain and dry. In a large bowl, combine mustard, Worcestershire sauce and vinegar. Whip with wire whisk until blended. Add spinach leaves. Pour on bacon drippings and toss. Combine eggs and parsley; sprinkle over salad. Crumble bacon over salad. Serve.

Alberta Cunningham

STRAWBERRY-NUT SALAD

2 3 oz. pkgs. strawberry gelatin
1 cup boiling water
1-1/2 qts. fresh strawberries, sliced
20 oz. can crushed pineapple, drained
3 medium bananas, mashed (I like them sliced)
1 cup coarsely chopped walnuts
1 pint sour cream (I found this wasn't enough, so I used my own judgment and added more.)

In large pan, combine gelatin with boiling water, stirring until dissolved. Fold in, all at once, berries with juice, drained pineapple, bananas and walnuts. Turn half of strawberry mixture into 12x8x2" baking dish as first layer. Refrigerate until firm (about 1-1/2 hours). Remove from refrigerator and spread evenly over top with sour cream. Gently spoon on rest of strawberry mixture. Refrigerate for several hours. Just before serving, cut into squares and place on lettuce leaves or spoon out as desired. Serves 12.

Della Taylor (memory)

TACO SALAD

1 lb. hamburger
1 diced onion
1 pkg. taco seasoning mix
2 cut up tomatoes
1 lg. can kidney beans, drained
1 head lettuce, torn up
1 diced green pepper
2 cups grated cheddar cheese
1 bag crushed taco doritos
1 bottle French or Catalina dressing

Brown hamburger and drain fat. Add taco seasoning and beans. Simmer. In large bowl, add veggies and toss. Add meat and cheese. Just before serving add dressing and doritos.

Janet Moser

TORTELLINI FRUIT SALAD

4 cups Stouffer's Cheese Tortellini in egg pasta
2 cups fresh pineapple chunks
2 cups mandarin oranges, drained
1 cup seedless green grapes
1 cup seedless red grapes
2 cups sliced fresh strawberries
Poppyseed dressing (Marzetti)
Grated coconut (optional)

Cook cheese tortellini following label directions. In a large container, combine tortellini, pineapple, oranges and grapes. Toss with dressing; add sliced strawberries and grated coconut. Yield: 12 servings.

Janet Moser

WATERGATE SALAD

1 8 oz. container Cool Whip
20 oz. can crushed pineapple, drained
1 cup miniature marshmallows
1 box pistachio pudding, dry
1/2 cup chopped nuts

Mix well. Spread into pan and chill.

Bettijean Metzger (memory)

ACME DRESSING

1/3 cup catsup
1/2 tsp. pepper
1/2 cup sugar
6 TBSP. vinegar
1/2 cup oil
1 medium onion, minced
1 tsp. salt

Put in jar and shake.

Joann Huddleston

COLESLAW DRESSING

1/2 qt. white vinegar
1/2 qt. water
1 TBSP. mustard seed
3 lb. sugar

Mix ingredients well. Pour over: shredded cabbage, shredded carrots, chopped celery, diced green peppers. Slaw is better the 2nd day. Keeps for weeks. The vinegar solution can be used again.

Charlotte Cassidy

POPPYSEED DRESSING

1-1/2 cup sugar
2 tsp. salt
3 TBSP. onion juice
3 TBSP. poppy seeds
2 tsp. dry mustard
2/3 cup vinegar
2 cups salad oil (Wesson)

Mix mustard, salt and vinegar. Add onion juice and stir thoroughly. Add oil slowly, beating constantly and continue until thick. Add poppy seeds and beat for a few minutes. Store in refrigerator. Keeps a good while. Good on fruit salad.

Ethel Krabill

TIPS FOR A GREAT SALAD

* Select greens that are crisp and free of discoloration. Iceberg lettuce and cabbage should be firm and solid.

* Wash greens thoroughly in cool water. Pat them dry with a clean towel or paper towel to remove water. Store in a covered container or plastic bag, and refrigerate at least 1 hour before serving to crisp the greens. Place a piece of paper towel in the bottom of the container or bag to absorb excess moisture.

* For iceberg lettuce, cut out the core with a paring knife. Or grasp the head of lettuce with your hand and hit the core area against the countertop; lift out the core. Rinse the head under running water and drain core-side down.

* Just before serving, tear -- don't cut -- the greens into bite-sized pieces. Cutting greens with a knife will turn the edges brown with time.

* Allow greens to stand at room temperature no longer than 15 minutes before serving.

* Toss greens with the dressing and serve immediately or place greens in a salad bowl and pass the dressing at the table. Adding too much dressing will make a salad soggy.

* Pasta, rice and vegetable salads should chill for a few hours to allow flavors to blend.

MEATS AND MAIN DISHES

So whether you eat or drink or whatever you do, do it all for the glory of God (I Corinthians 10:31)

MEATS & MAIN DISHES

	Page
BEEF DISHES:	
ALMOST PIZZA	58
BEEF BROCCOLI BAKE	58
BEEF STROGANOFF	59
MY SISTER'S BEEF STROGANOFF	59
BEEF AND THREE BEAN CASSEROLE	60
CORNED BEEF & CABBAGE	60
CONNECTICUT CASSEROLE	61
DILLIES	61
HAMBURG CASSEROLE	62
HAMBURGER, CREAMED CORN, MASHED POTATOES CASSEROLE	62
ITALIAN BEEF & BEANS	63
ONE DISH MEAL	63
POCKET STEW CASSEROLE	64
QUICK BEEF CASSEROLE	64
REUBEN LASAGNA CASSEROLE	65
RITZY MEASURING CUP MEATLOAF	65
TERIYAKI BEEF KABOBS	66
ZESTY ONION MEATLOAF	66
CHICKEN DISHES:	
APRICOT CHICKEN	67
BASIL GRILLED CHICKEN	67
CHEESY CHICKEN FAJITAS	68
CHICKEN ALFREDO	68
CHICKEN BREASTS DIVINE	69
CHICKEN BROCCOLI CASSEROLE	69
CHICKEN BROCCOLI LASAGNA ROLLS	70
CHICKEN AND BROCCOLI PIE	70
CHICKEN SOUFFLE	71
CHICKEN STIR-FRY IN MINUTES	71
CRANBERRY CHICKEN	72
EASY CHICK-N-RICE DINNER	72
EASY OVEN "FRIED" CHICKEN	73
KING RANCH CHICKEN	73
NO PEEK CHICKEN	74
ONE DISH CHICKEN CASSEROLE	74
OVEN FRIED CHICKEN	74
PAUL'S EASY CHICKEN CASSEROLE	75
SWISS CHEESE AND CHICKEN CASSEROLE	75
THAI STYLE CURRY	76

FISH DISHES:

	Page
GEORGIA SHRIMP PALAU	76
HONEY FRIED WALLEYE	77
TUNA TOT CASSEROLE	77

PASTA DISHES:

CAVATINI CASSEROLE	78
CREAMY LINGUINE WITH BACON AND PEAS	78
PIZZA CASSEROLE	79
POLISH NOODLE CASSEROLE	79
TOMATO AND NOODLE CASSEROLE	80
ZITI BAKE	80

PORK DISHES:

BREAKFAST CASSEROLE	81
BREAKFAST PIZZA	81
GERMAN SAUSAGE & POTATOES	82
GERMAN SWEET & SOUR SAUSAGE	82
SOUTHERN SAUSAGE GRAVY AND BISCUITS	83
SAUSAGE AND PEPPERS	83

RICE, EGGS & CHEESE DISHES:

COUNTRY INN HOT RICE	84
DIRTY RICE	84
EGG & CHEESE CASSEROLE	85
JOHN WAYNE'S CHEESE CASSEROLE	85

ALMOST PIZZA

7	cups thinly sliced potatoes	1/2	cup chopped onion
1	lb. ground beef, browned & drained	1	tsp. sugar
1	11 oz. can Nacho Cheese soup	1/2	tsp. oregano
1	cup milk	1	3-1/2 oz. pkg. sliced pepperoni
1	10-3/4 oz. can tomato soup	1-2	cups shredded mozzarella cheese

Place potatoes in greased 13x9" pan; set aside. Combine cheese soup and milk in a small saucepan. Cook and stir over medium heat until heated through. In a mixing bowl stir together tomato soup, onion, sugar and oregano. Sprinkle ground beef over potatoes; pour cheese mixture over all. Top with tomato soup mixture and sliced pepperoni. Cover and bake at 375 degrees for 1 to 1-1/2 hours. Sprinkle mozzarella cheese over top for the last 10-15 minutes. Let stand 5 minutes before serving.

Charlotte Cassidy

BEEF BROCCOLI BAKE

1	pkg. Scalloped Potatoes with Cream Sauce mix
1	lb. ground beef
1	10 oz. pkg. frozen chopped broccoli, thawed only enough to separate
2	TBSP. butter or margarine
3	cups boiling water
1	cup heavy sour cream or sour half and half
paprika	

Crumble beef into large skillet, cook over medium heat until browned, stirring occasionally. Drain off excess fat. Place potato slices in 2 qt. baking dish. Top with broccoli and beef. Sprinkle cream sauce mix over all. Combine butter, boiling water and blend in sour cream. Pour sauce over contents of casserole and stir until mixed. Sprinkle top with paprika. Bake uncovered at 400 degrees about 50 minutes or until potatoes are tender. Makes eight 1 cup servings.

Faye Herbster (memory)

BEEF STROGANOFF

1 lb. ground beef
1 onion, sliced and chopped
salt and pepper
1 can cream of mushroom soup
1 can cream of chicken soup
2 scant cups of water
several fresh mushrooms, sliced
1 16 oz. sour cream
1/2 - 1 tsp. thyme
1 lb. cooked noodles

Fry ground beef and add onion, salt and pepper. Add soups, water and mushrooms. Cook slowly for 45 minutes. Add sour cream and thyme, do not allow to boil.

Serve over 1 lb. cooked noodles.

Elda Tate
Barb Moser

Help me, Lord, that I might live my life in such a way that those who might be following me might not be led astray. (Burkeen)

MY SISTER'S BEEF STROGANOFF

2 4 oz. cans sliced mushrooms
4 TBSP. butter
2 garlic cloves (crushed)
2 cans cream of mushroom soup
2-1/2-3 lb. round or sirloin steak
1/2 cup tomato juice (or as needed)
salt & pepper to taste
1 16 oz. sour cream

Trim all fat from meat and cut into thin strips (approx. 1/2" x 2"). Melt 2 TBSP. butter in a large skillet and saute mushrooms. Wrap mushrooms in foil and set aside. Melt remaining butter (2 TBSP.) and add steak, brown slightly and add enough tomato juice to cover meat. Also add garlic cloves (crushed). Cover and simmer 30-40 minutes until meat is tender. Add mushrooms, salt, pepper, mushroom soup, sour cream and heat thoroughly, stirring constantly. Serve over noodles or rice. Note: you will need a very large skillet to hold all this.

Bonnie Millard

BEEF AND THREE BEAN CASSEROLE

In a large skillet, brown:

1 lb. lean ground beef
1 lg. onion, chopped

Add one can of EACH:

baked beans
kidney beans, drained (light red are more tender)
butter beans, drained (dried limas; you could also use green ones, but these are better)

Add: 1/2 - 3/4 cup catsup
1/4 cup white sugar
1 tsp. onion salt
sprinkle of "Liquid Smoke"

Cook until thick. The original recipe called for pouring this in a csserole dish, topping with refrigerated biscuits sprinkled with grated cheddar cheese. Bake at 350 degrees until biscuits are golden brown and beans are bubbly. I think it's a little too "starchy" that way, but it is a cheap, filling meal, especially when paired with a green salad or a fruit salad.

Sue Jackson

CORNED BEEF & CABBAGE

1 corned beef brisket (4-6 lbs.)
2-3 bay leaves
8-12 carrots, halved
2 TBSP. brown sugar
16-24 small potatoes, peeled
1 lg. head cabbage, cut in wedges

Place brisket in large Dutch oven; cover with water. Add brown sugar and bay leaves. (If spice packet is enclosed with brisket, add it also.) Bring to boil, reduce heat, cover and simmer for 2 hours. Add potatoes and carrots; return to boiling. Reduce heat, cover and simmer 30-40 minutes until meat and vegetables are tender. Add cabbage; cover and cook 15 minutes or until tender. Discard bay leaves, then serve.

Cheryl Blubaugh

CONNECTICUT CASSEROLE

Brown in a skillet in 2 TBSP. fat:

2 lg. onions, sliced 2# (or 1#) stew meat

Add:

1 cup of water - Cover and simmer 50 minutes (add more water, as needed).

Heat oven to 350 degrees. Put meat and onion mixture in a 9x13" baking dish.

Slice:

2 large potatoes. Put slices over top of meat mixture

Mix the following ingredients and pour evenly over top of potato slices:

1 can mushroom soup 1 cup sour cream

1-1/4 cup milk 1/2 tsp. salt

1/4 tsp. pepper

Mix the following and sprinkle over the top:

1 cup grated cheddar cheese 1/2 cup crushed Wheaties (1-1/4 c. uncrushed)

Bake uncovered 1 hour or until potatoes are tender. Makes 6-8 servings.

Sue Jackson

DILLIES

1-1/2 lb. ground beef 1/2 lb. ground pork

Mix well. Add:

5 slices soft bread (cubed - no crust)

2 tsp. salt 1/2 tsp. pepper

Mix:

2 cups milk and 2 eggs

Add to meat mixture. Mix well.

Melt shortening in a skillet and brown meat by teaspoon full and then place in buttered casserole. Blend 2 cans mushroom soup and 1-1/2 cans water in pan drippings. Pour off excess grease first. Pour over meat patties. Bake one hour at 350 degrees. *Meat can be made ahead, browned, frozen, then soup mixture added later and baked.

Denise O'Brien

HAMBURG CASSEROLE

1 lb. raw hamburger, spread on bottom of casserole dish
1 onion
1 can of chicken soup
Velveeta or American cheese
Frozen Tater Tots

Layer ingredients in the casserole dish and bake for 1 hour at 350 degrees uncovered.

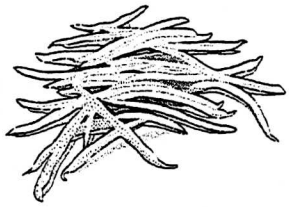
Betty Kimes

HAMBURGER, CREAMED CORN, MASHED POTATOES CASSEROLE

1 lb. lean hamburger
salt & pepper
butter
paprika
1 can creamed corn
3-4 cups leftover mashed potatoes
Parmesan cheese

Press hamburger in the bottom of a greased, square baking dish. Season lightly with salt and pepper. Spread the creamed corn over the top. Use about 3-4 cups of left-over mashed potatoes (or you can make instant ones) and spread over the top of the corn layer. Dot with butter and sprinkle with Parmesan cheese and paprika. Bake at 350 degrees until the hamburger is cooked through and the top is brown and bubbly. Serves about 4. Double recipe for a 9 x13" pan.

Sue Jackson



ITALIAN BEEF & BEANS

1-1/2 lb. ground chuck (cooked)
1 lg. can tomato sauce (Hunts)
salt and pepper to taste
1 can whole green beans and juice
1 small onion, chopped

Combine ingredients and cook 1-1/2 hours on low, stirring occasionally.

Cheryl Blubaugh

ONE DISH MEAL

1 lb. hamburger
2 onions
salt
1 cup precooked rice
3 lg. carrots
3 lg. potatoes

Brown hamburger and onions, sprinkle with salt.

In a greased casserole, add desired amount of vegetables, rice, meat and then add water to cover. Bake uncovered at 350 degrees for one hour until vegetables are done.

Melba Greenwald

POCKET STEW CASSEROLE

1 lb. lean ground beef
salt & pepper
thinly sliced onions
3 lg. thinly sliced potatoes
4 lg. sliced carrots

Press ground beef into the bottom of a square casserole dish. Season with salt & pepper to taste. Over the top, place a layer of thinly sliced potatoes. Season again with salt & pepper. Cover the potato layer with a layer of carrots. Season with salt & pepper. Over the top, spread a layer of thinly sliced onions. Season with salt & pepper. Cover with foil and bake in a 350 degree oven for 1 hour or until meat is cooked and vegetables are tender. Make sure you have the Worcestershire sauce on the table when you serve this! You can also make individual heavy-duty foil packets using hamburger patties and cook them over the grill or on a campfire. (This dish came about because the kids liked it when we made individual servings when we camped, so I figured out they'd eat it at home in a casserole.) This is really quick to prepare if you use a food processor to slice all the vegetables.

Sue Jackson

QUICK BEEF CASSEROLE

1/2 lb. lean ground beef
1 cup celery, chopped
3-1/2 cups tomatoes, diced
1/2 tsp. black pepper
1 cup frozen peas
1 cup uncooked rice
1 cup onion, chopped
1 cup green pepper, chopped
1/4 tsp. salt
1/4 tsp. paprika
2 small carrots, diced
1-1/2 cup water

In a skillet, brown beef and drain off fat (to lower amount of fat and calories). Add the rest of the ingredients and mix well. Cook over medium heat and cover skillet until boiling. Reduce to low heat and simmer 35 minutes. Serve hot.

Nancy Fugelberg

REUBEN LASAGNA CASSEROLE

1 lb. sliced corned beef
lasagna noodles (cooked slightly)
1 jar sauerkraut
8 oz. grated swiss cheese

Mix together:

1 can mushroom soup
8 oz. Thousand Island dressing
1/4 tsp. dry mustard
1-1/4 cup milk
1/4 cup chopped onion

In a 13 x 9" pan, make layers of corned beef, sauerkraut, swiss cheese, mushroom soup mixture and lasagna noodles. Top with bread crumbs. Bake at 350 degrees for 45 minutes covered, then 10 minutes more uncovered.

Bea Ringer

RITZY MEASURING CUP MEATLOAF

2 lb. lean hamburg
1 egg
milk
1 TBSP. Worcestershire sauce
1/2 tsp. pepper
2 TBSP. chopped onion
25 Ritz crackers
catsup
1 tsp. celery salt
1/2 tsp. salt
1 TBSP. parsley flakes

Place hamburg in large bowl. Put crackers in a plastic bag and crush. Add crackers to meat and mix. In a 2 cup measuring cup, put in egg. Add catsup to 1/2 cup mark. Add milk to 1-1/4 cup mark. Beat in celery salt, Worcestershire, salt, pepper, parsley and onion. Add measuring cup contents to hamburger and mix. Place in a baking pan and bake at 350 degrees for 1-1/4 hours.

Donna Huddleston

TERIYAKI BEEF KABOBS

2	lb. lean beef steaks	2/3	cup soy sauce
1/4	cup sherry	1	TBSP. ginger
1	TBSP. garlic, minced		
12	whole mushrooms and cherry tomatoes, rinsed		
12	chunks bell peppers or sweet onions		

Trim any excess fat from beef and cut into 2" cubes. Blend together: soy sauce, sherry, ginger and garlic in a large bowl. Place the beef cubes in the mixture and toss to coat. Refrigerate and marinate for 4 hours before grilling, turning the beef several times in the marinade. Drain the meat from the marinade and place it on wood skewers that have been soaked in ice water for about 10 minutes. Alternate the beef chunks with chunks of bell peppers and onions, as well as mushrooms and cherry tomatoes. Grill over medium-high heat for 15-25 minutes, depending on your desired degree of doneness for the beef. Turn frequently to brown all sides evenly. Serve warm.

Nancy Fugelberg

ZESTY ONION MEATLOAF

1-1/2	lb. lean ground beef
1-1/3	cups (2.8 oz. can) French's French fried onions, divided
1	11-1/8 oz. can Campbell's condensed Italian Tomato Soup, undiluted, divided
2	TBSP. Worcestershire Sauce
1/2	tsp. salt
1/4	tsp. pepper
1	egg

Mix together beef, 2/3 cup onions, 1/3 cup soup, Worcestershire sauce, salt, pepper and egg. Shape into five miniature meatloaves; place in a shallow baking dish. Bake at 350 degrees for 30 minutes. Pour off fat. Spoon remaining soup over meatloaves and top with remaining onions. Bake 5 minutes longer or until onions are golden. If you prefer one large meatloaf, prepare as directed then shape into an 8x4" loaf in a shallow baking pan. Bake at 350 degrees for 1 hour, then pour off fat. Complete recipe as directed above.

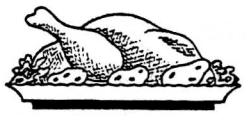
Sue Yarian

APRICOT CHICKEN

4 lb. chicken, cut up
1 envelope Lipton onion soup
12 oz. or 1-1/2 cup Wishbone Russian dressing
1-1/2 cup or 12 oz. apricot preserves

Lay foil in a baking pan and spray with PAM. Lay chicken in pan and pour the above mixture over the chicken and bake at 350 degrees about 1-1/2 hours uncovered.

Kay Grahek



BASIL GRILLED CHICKEN

3/4 tsp. coarsely ground pepper
4 chicken breast halves, skinned
1/3 cup butter or margarine, melted
1/4 cup chopped fresh basil
1/2 cup butter or margarine, softened
2 TBSP. minced fresh basil
1 TBSP. grated parmesan cheese
1/4 tsp. garlic powder
1/8 tsp. salt
1/8 tsp. pepper
fresh basil sprigs

Press 3/4 tsp. pepper into the meaty side of the chicken breast halves. Combine 1/3 cup melted butter and 1/4 cup chopped basil; stir well. Brush chicken lightly with melted butter mixture. Combine 1/2 cup softened butter, 2 TBSP. basil, parmesan cheese, garlic powder, salt, and pepper in a small bowl. Beat at low speed with an electric mixer until well blended and smooth. Transfer to a small mixing bowl and set aside. Grill chicken over medium coals or heat up to 8-10 minutes on each side, basting frequently with remaining melted butter mixture. Serve grilled chicken with basil-butter mixture. Garnish with fresh basil sprigs, if desired. Yield - 4 servings.

Carol Ott

CHEESY CHICKEN FAJITAS

1/2 lb. boneless skinless chicken breasts, cut into thin strips
1 medium green or red pepper, cut into strips
6 flour tortillas (6")
salsa
1 clove garlic, minced
1/2 cup slice onion
1-1/2 cups four cheese Mexican style shredded cheese

Spray skillet with no-stick cooking spray. Add chicken and garlic. Cook on medium-high heat for 5 minutes. Add green pepper and onion; cook 4-5 minutes or til tender crisp. Place 1/4 cup chicken mixture and 1/4 cup cheese on center of each tortilla; fold. Serve with salsa.

Charlotte Cassidy

CHICKEN ALFREDO

4 cooked chicken breasts, boneless and skinless, cut into bite-sized pieces
1 8 oz. can sliced or bits and pieces mushrooms, rinsed and drained
1 cup evaporated skim milk
1/4 cup liquid Butter Buds
1/4 cup flour
4 tsp. fat-free chicken broth
1/3 cup Alpine Lace or Weight Watchers fat-free Parmesan cheese
1/4 tsp. minced garlic (in a jar)
1/4 tsp. ground black pepper
1/4 tsp. lite salt
10-12 ounces cooked fettuccine (eggless)

In a saucepan over low heat, blend flour, liquid Butter Buds, skim milk and chicken broth. Add minced garlic, salt and pepper. Continue to cook over low heat stirring constantly until the sauce thickens. Stir in Parmesan cheese. Combine sauce with chicken and mushrooms. Fold into cooked pasta. Serve immediately. If sauce is too thick, add a little more evaporated skim milk and chicken broth. Serves 8.

Taryn & April Raber

CHICKEN BREASTS DIVINE

2 pkg. boneless, skinless chicken breasts
5 TBSP. butter
2 TBSP. cornstarch
1 cup cream
1 cup chicken broth
3 TBSP. Dijon mustard

Brown chicken breasts in butter. Remove from skillet. Add cornstarch to cream; stir; then brown in skillet. Add chicken broth and mustard. Simmer for 10 minutes. Add more chicken broth if mixture gets too thick. Add chicken breasts and simmer 20 minutes longer. Serves 6.

Charlotte Cassidy

CHICKEN BROCCOLI CASSEROLE

5 lbs. chicken breasts, cooked and removed from bones
2 boxes chopped broccoli
2 cans cream of mushroom soup
1 13 oz. evaporated milk
1 pkg. Pepperidge Farm seasoned dressing

Grease a 2 qt. baking dish. Layer chicken with broccoli. Sprinkle with onion powder and pepper. Mix soup and milk, stir well and pour over mixture. Add 1 cup water and 1 stick of melted butter to the Pepperidge Farm seasoned dressing and mix well. Sprinkle on top of broccoli and chicken mixture. Bake 1 hour at 350 degrees.

Margaret Sutton

CHICKEN-BROCCOLI LASAGNA ROLLS

12	curly lasagna noodles (8 oz.)
Sauce:	
3	TBSP. butter or margarine
1	small onion, chopped
3	TBSP. all-purpose flour
1	14 oz. can chicken broth
1	cup half-and-half
1-1/2	cup (6 oz.) shredded Monterrey Jack cheese
1/4	tsp. salt

Filling:	
3	cups chopped cooked chicken
2	10 oz. pkgs. frozen chopped broccoli, thawed, drained
2	large eggs, lightly beaten
1	6-1/2 oz. jar chopped pimientos, drained
3/4	cup fresh bread crumbs
1/4	cup minced parsley
1/4	tsp. ground red pepper
1/4	tsp. salt
1/8	tsp. ground nutmeg

Cook noodles as package directs. Drain; lay flat. Make sauce: In medium sauce-pan over medium-high heat, melt butter. Add onion, saute until tender. Whisk in flour until blended; cook 1 minute or until bubbly. Remove pan from heat; whisk in half-and-half and broth until blended. Bring to boiling, stirring until thickened; boil one minute. Remove from heat; stir in cheese and salt, stirring until smooth. Make filling: In medium bowl mix filling ingredients with 3/4 cup of sauce. Set aside. Pour one-third of sauce into a shallow baking dish and set aside. Spread filling mixture over each lasagna noodle, dividing evenly. Start from the short end, roll up noodles, jelly-roll fashion. Place rolls, curly end down, in prepared dish. Top with remaining sauce. Cover with aluminum foil; bake 45 minutes until heated through at 350 degrees. Makes 6 servings.

Barb Moser

CHICKEN AND BROCCOLI PIE

1	10 oz. pkg. frozen chopped broccoli, thawed and drained
1-1/2	cups shredded fat-free cheddar cheese
1	cup cut-up cooked chicken
1/3	cup chopped onion

1/2	cup Bisquick Reduced Fat Baking Mix
1	cup fat-free (skim) milk
2	eggs
1/2	tsp. salt
1/4	tsp. pepper

Heat oven to 400 degrees. Grease 9" pie plate. Sprinkle broccoli, 1 cup of cheese, the chicken and onion in pie plate. Stir baking mix, milk, eggs, salt and pepper until blended. Pour into pie plate and bake 32-37 mins. or until knife inserted comes out clean.

Missy Yarian

CHICKEN SOUFFLE

1 pkg. bread stuffing
1 stick oleo

Add these to 1 cup warm water and mix lightly. Put half of mixture into bottom of casserole.

Combine and mix:

2-1/2 cup chopped chicken
1/2 cup chopped onion
1/4 cup chopped chives
1/4 cup chopped celery
1/2 cup melted oleo
salt and pepper to taste

Pour chicken mixture over stuffing layer. Top with the rest of the stuffing.

Beat:

2 eggs lightly with 1/2 cup milk, Pour over top; cover with foil and refrigerate overnight. Remove 1 hour before baking.

Pour over top:

1 can cream of mushroom soup. Bake 40 minutes at 350 degrees, then sprinkle over top with cheddar cheese and return to oven for 10 minutes to melt cheese.

Ruth Baker

CHICKEN STIR-FRY IN MINUTES

1 lb. boneless skinless chicken breasts, cut into strips
cooking spray
1 16 oz. pkg. frozen vegetable blend: cauliflower, broccoli, carrots, etc.
1/2 tsp. garlic powder
1 TBSP. cornstarch
3/4 cup chicken broth
2 cups cooked rice
1 TBSP. minced onion

Coat both sides of chicken strips with cooking spray. Place frozen vegetables in large bowl; spray thoroughly with cooking spray. Saute chicken strips 6 to 8 minutes until white. Add frozen vegetables, garlic and onion to skillet with chicken; continue cooking, stirring constantly. Dissolve cornstarch in broth. Gradually add liquid to skillet. Stirring frequently, cook until thick. Serve with cooked rice.

Janet Moser

CRANBERRY CHICKEN

(a good barbecue sauce)

1	cut up chicken	1/2	tsp. salt
1/4	tsp. pepper	2	TBSP. butter
1/2	cup diced onion (optional)	1/2	cup diced celery (optional)
1	16 oz. can whole berry cranberry sauce	1	cup bottled B-B-Que sauce

Place chicken in 13x9x2" pan. Mix remaining ingredients well and pour over. Bake, uncovered at 350 degrees for 1-1/2 hours. Baste occasionally.

Donna Huddleston

EASY CHICK-N-RICE DINNER

1	tbsp. oil	1-1/3	cups water or milk
4	boneless skinless chicken breast halves	1-1/2	cups Minute Rice, uncooked
1	can cream of chicken soup		

Heat oil. Add chicken; cover. Cook until cooked through. Remove from skillet. Add soup and water to skillet; stir. Bring to boil. Stir in Minute Rice. Top with chicken; cover. Cook on low heat 5 minutes.

Variation: 15 Minute Cheesy Chicken and Broccoli Skillet: Stir in 1 pkg. frozen broccoli flowerets, thawed, and 1/4 lb. (4 oz.) process cheese spread, cut up, with rice. Continue as directed.

Janet Moser

EASY OVEN "FRIED" CHICKEN

Arrange chicken pieces, skin side up, in single layer in baking pan. Sprinkle with your favorite seasonings (garlic salt, Lowry's Seasoned Salt, Chicken Seasoning, etc.). Add enough water to cover bottom of pan. Bake in 350 degree oven 1 hour or until done. This recipe comes by way of Cathy Krupko.

Diane Dillon

KING RANCH CHICKEN

4 lg. skinless boneless chicken breasts cooked, boned & diced (save stock)
(OR one whole chicken cooked, boned & diced)
7 lg. fresh flour tortillas
1 can cream of mushroom soup
1 can cream of chicken soup
1 cup green pepper, chopped
1 cup onion, chopped
1 8 oz. Colby-Monterrey Jack cheese, grated
1 sm. can tomatoes & green chilies (Ro-Tel or El Rio)
1 TBSP. chili powder

Cut tortillas into 1/2" wide strips. Dip pieces in chicken stock and line bottom and sides of well-greased 13x9" pan. Sprinkle with 1 or 2 more TBSP. of stock. Combine soups, onion, green pepper and chili powder. Pour half of soup mixture over tortilla strips, sprinkle half of diced chicken over that, then sprinkle half of cheese on top. Repeat layers, beginning with tortilla strips, then soup, chicken and ending with cheese. Last, sprinkle the can of tomatoes and green chilies evenly over the top. Bake at 350 degrees for 1 hour - approx. 8 dinner servings or 12 sides. (You could adjust the "heat" of this dish to suit your tastebuds, by adding or subtracting chili powder and/or eliminating the tomatoes and green chilies, in which case you might substitute mild picante sauce). This is a family favorite, thanks to my sister Elaine and her husband Mick. We usually serve this with Corn Bread (see pg. 28)

Bonnie Millard

NO PEEK CHICKEN

3 lb. cut up chicken pieces
1 can cream of mushroom soup
1 can water
1/2 to 1 pkg. dried onion soup mix
1 cup rice, uncooked (not Minute Rice)
1 can cream of celery soup
1 tsp. parsley flakes

Mix soups, water, rice and parsley flakes well. Place chicken pieces on top. Cover with onion soup mix. Cover or seal with aluminum foil and bake at 350 degrees for 2 hours. DO NOT PEEK.

Avanelle Dickinson

ONE DISH CHICKEN CASSEROLE

1 6 oz. pkg. stuffing mix
1-1/2 cups hot water
1 can cream of mushroom soup
1 small can mushroom pieces
1/4 cup butter
4 boneless skinless chicken breast halves
1/3 cup sour cream

Mix contents of vegetables/seasoning packet, stuffing crumbs, butter, mushrooms and 1-1/2 cups hot water; set aside. Place chicken in 13x9" baking dish. Mix soup and sour cream; pour over chicken. Top with stuffing mixture. Bake at 375 degrees for 35 minutes or until chicken is cooked through.

Barb Moser

OVEN FRIED CHICKEN

1/3 cup flour
dash pepper
1 broiler/fryer chicken, cut-up (3-3-1/2 lb.)
1/2 cup grated Parmesan cheese
1/4 cup butter, melted
1 tsp. salt
1 egg, beaten
2 TBSP. water
1/2 cup crushed cornflakes

Mix flour and seasonings; coat chicken. Dip chicken in combined egg and water; coat with combined cheese and crushed cornflakes. Drizzle with butter. Bake in 13x9" baking dish at 375 degrees for 1 hour or until chicken is cooked through.

Barb Moser

PAUL'S EASY CHICKEN CASSEROLE

1	7-1/4 oz. pkg. Kraft Macaroni & Cheese
1	can cream of celery soup
1	6 oz. can white chicken
1/2	cup milk
1	cup shredded cheddar cheese

Prepare macaroni and cheese according to package directions. Stir in soup, milk and chicken. Pour into greased 2 qt. baking dish. Sprinkle with cheese and parsley if desired. Bake uncovered at 350 degrees for 20 minutes.

Paul Huffman

Christian fellowship provides encouragement to build us up and support to hold us up. Here are some possible ways:

1. Attend worship services and Sunday school faithfully.
2. Pray with others about personal needs and concerns.
3. Invite a Christian family to your home.

SWISS CHEESE AND CHICKEN CASSEROLE

4	cups cooked chicken	2	cups croutons
2	cups (8 oz.) shredded swiss cheese	1	cup finely cut celery
1	cup Miracle Whip	1/2	cup milk
1/4	cup chopped onions	1	tsp. salt

Mix all together and put in a 2 qt. casserole. Bake 40 minutes at 350 degrees.

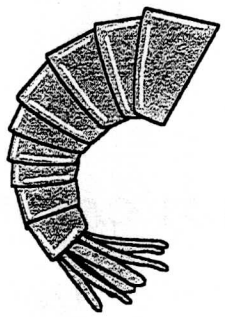
Melba Greenwald

THAI STYLE CURRY

1	TBSP. curry paste	1/2	cup vegetable oil
1	can coconut milk		onion (sliced or diced)
	carrot (diced)		green pepper (diced)
1	lb. any kind of meat, diced	1	can or frozen pkg. peas (opt.)
	(I use boneless skinless chicken)		sugar

Heat oil in pan. Add curry paste and stir until paste dissolves. Add 1/4 can coconut milk and stir. Add veggies and meat and saute until meat is cooked on the outside. Add remainder of coconut milk and simmer. Add sugar to taste. Serve over rice.

Anna Hajek
(Missy Yarian)



GEORGIA SHRIMP PALAU

2	cups diced bacon	4	TBSP. chopped onion
4	cups cooked tomatoes	2	cups uncooked rice
2	lb. cooked shrimp		

Fry bacon until crispy, remove and cook onion in bacon fat until light yellow. Add tomatoes and rice; mix well. Cover and heat to boiling point. Lower heat and simmer about 20 minutes to allow rice to fluff. Add shrimp and bacon into casserole and bake in a 350 degree oven until hot through. Serves 12.

Ethel Krabill

HONEY FRIED WALLEYE

1	egg	1	tsp. honey
1	cup coarsely crushed saltines	1/3	cup all purpose flour
1/4	tsp. pepper	1/4	tsp. salt
4 - 6	walleye fillets, skin removed		vegetable oil
	additional honey		

In a shallow bowl, beat egg and honey. In another bowl, combine the cracker crumbs, flour, salt and pepper. Dip fillets into egg mixture, then coat with crumb mixture. In a large skillet, heat 1/4" of oil; fry fillets over medium-high heat for 3-4 minutes on each side or until fish flakes easily with a fork. Drizzle with honey; garnish with lemon if desired. Makes 4-6 servings.

Jennifer Huddleston

TUNA TOT CASSEROLE

1	med. onion, chopped	1/2	cup chopped green pepper
2	TBSP. butter	1/4	cup flour
1	can evaporated milk	1	small can mushrooms
1	cup (small can) frozen peas, drained	1/2	tsp. dried dill weed
1	small can tuna, drained		Tater Tots
	grated cheddar cheese		

In a large saucepan, saute onion and green pepper until onion is golden. Sprinkle mixture with flour and stir until lumps are smoothed out. Add evaporated milk and cook until thick. Depending upon how thick the mixture is, either add mushrooms undrained if really thick, or drained, if not. Add peas, dill weed and tuna. Pour into square baking pan and top with Tater Tots arranged to completely cover. Sprinkle with a little grated cheddar cheese, if you have it. Bake at 350 degrees until potatoes are golden brown and casserole is bubbly. Double ingredients for a 9x13" pan.

Sue Jackson

CAVATINI CASSEROLE

1-1/2	lb. lean ground beef
1	green bell pepper, chopped
1	pkg. spaghetti sauce seasoning mix
1/2	cup each - 3 different types of pasta: (shells, wheels, penne, etc.)
6	oz. mozzarella cheese, grated
1	med. onion, chopped
1	lg. stick pepperoni, sliced
1	can sliced mushrooms
15	oz. can tomato sauce
1	cup water
6	oz. cheddar cheese, grated

Preheat oven to 350 degrees and reserve a 9x13" ovenproof baking dish or pan. In a large skillet over medium heat, brown the ground beef with the onion and green pepper. Drain any excess liquid and reserve. Add spaghetti seasoning mix to the browned meat and blend. Add pepperoni and mushrooms and blend again. Meanwhile, prepare the pastas as directed on the package and drain. Combine the cooked pastas with the ground beef mixture in the baking pan. Add tomato sauce and water; stir to combine. Add most of the cheeses and stir again, sprinkling the remaining cheeses over the top of the casserole. Bake for about 30 minutes, uncovered. Serve warm in pasta bowls with a sprinkling of parmesan cheese, if desired. Serves 8.

Nancy Fugelberg

CREAMY LINGUINE WITH BACON AND PEAS

5	slices bacon
1-1/2	cups sliced fresh mushrooms
1	clove garlic, minced
1	TBSP all-purpose flour
1/2	tsp. dried basil, crushed
1	12 oz. can evaporated milk
2	tsp. lemon juice
8 oz.	dried linguine
1	small onion, chopped (1/3 cup)
1	tsp. olive oil
1/2	tsp. salt
1/8	tsp. pepper
1	cup frozen peas
2	TBSP. finely grated parmesan cheese

In a large skillet, cook bacon until crisp, reserving 1 TBSP. of drippings. Drain bacon on paper towels; crumble and set aside. Cook linguine according to package directions; drain well. Sauce: In the same large skillet, cook mushrooms, onion and garlic in reserved bacon drippings until tender. Stir in olive oil. Stir in flour, salt, basil and pepper. Stir in milk. Cook and stir until slightly thickened. Stir in peas and lemon juice. Cook and stir 2 minutes more or until peas are tender. Toss together the cooked pasta, sauce and crumbled bacon. Transfer to a serving bowl and sprinkle with parmesan cheese. If desired, sprinkle with coarsely ground black pepper. Makes 4 servings.

Nancy Fugelberg

PIZZA CASSEROLE

1	8 oz. bag noodles	2	jars pizza sauce
1	can mushrooms	2	cups grated cheese
1	pkg. pepperoni		

Cook noodles; drain. Put in casserole dish. Add sauce, mushrooms, pepperoni and cheese. Mix together. Sprinkle some cheese on top. Bake at 350 degrees for 30-40 minutes. (given to me by Joann Huddleston)

Kay Markle

POLISH NOODLE CASSEROLE

1	lb. Polska Kielbasa, sliced into 1/4" medallions	2	cups sour cream
		2	TBSP. minced onion
1/2	tsp. salt	1/4	tsp. ground pepper
1/2	cup chicken broth	1/2	tsp. dry mustard
1/2	lb. cooked and drained noodles	1	16 oz. pkg. frozen baby corn blend
3	oz. grated parmesan cheese		

In a large bowl, combine kielbasa, sour cream, minced onion, salt, pepper, chicken broth and mustard. Stir in corn blend. Gently fold in cooked and drained noodles. Place in buttered 9x13" casserole dish and bake covered in 350 degree oven for 25 minutes. Remove from oven and sprinkle with parmesan cheese. Return to oven uncovered for an additional 5-10 minutes.

Nancy Fugelberg

TOMATO AND NOODLE CASSEROLE

1	lb. ground chuck
1/2	cup finely chopped green pepper
1	can cream of mushroom soup
2	cans water (scant)
6-8	American cheese slices
1/2	cup finely chopped onion
salt and pepper to taste	
1	can tomato soup
1	8 oz. pkg. wide noodles, cooked & drained

Brown ground chuck. Put in a casserole dish and add remaining ingredients. Bake 1 hour at 350 degrees. Add American cheese slices on top of casserole after it's baked.

Elda Tate

ZITI BAKE

1	48 oz. jar Traditional Ragu' sauce
1	16 oz. box of Ziti pasta
4	lbs. hot Italian sausage in casing, cut into bite-sized pieces
2	lg. zucchini squash, cut into bite-sized pieces
1	small can mushrooms, chopped
1	medium chopped onion
1/3	cup grated parmesan cheese
2	cups shredded mozzarella
1	lg. clove garlic, minced
1	lg. can Italian pear shaped tomatoes, with juice, cut up

Cook sausage until browned, add onion, garlic, green pepper and cook until onion is clear. Add Ragu' sauce and remaining ingredients and a trace of pepper to taste. Simmer for about 20 minutes. Preheat oven to 350 degrees. Lightly grease a 9x13" baking dish with olive oil. Cook Ziti until tender and drain well. Add Ziti to sauce mixture and stir. Pour into baking dish and sprinkle parmesan cheese over the top of the Ziti mixture. Place the mozzarella cheese to cover the top of the mixture. Bake 30 minutes and serve hot. Yield: 8 servings

Carol Ott

BREAKFAST CASSEROLE

6	eggs	1	tsp. salt
1	lb. sausage (hot or mild)	2-5	slices white bread - cubed
2	cups milk	1	tsp. dry mustard
1	cup grated cheddar cheese		

Beat eggs; add milk, salt, mustard and mix well. Fry sausage and drain. In a greased 9x13" baking dish, arrange bread cubes, sausage and cheese in layers. Pour milk mixture over and refrigerate overnight. Bake at 350 degrees for 45 minutes. Serves 8.

Betty Kimes

BREAKFAST PIZZA

1	lb. pork sausage, browned	1	pkg. refrigerated crescent rolls
1	cup frozen loose-pack hash brown potatoes, thawed	1	cup shredded sharp cheddar cheese
		5	eggs
1/2	tsp. salt	1/8	tsp. pepper
2	TBSP. grated parmesan cheese	1/4	cup milk

Separate crescent rolls into 8 triangles. Place in an ungreased 12" pizza pan, points toward center. Press over bottom and up side to form a crust, seal perforations. Spoon sausage over crust. Sprinkle with potatoes. Top with cheddar cheese. In a bowl, beat together eggs, milk, salt and pepper. Pour into crust. Sprinkle parmesan over all. Bake at 375 degrees for 25-30 minutes.

Charlotte Cassidy

GERMAN SAUSAGE & POTATOES

5	potatoes, quartered
1	pkg. Polska Kielbasa, chopped into 1" pieces
1	pkg. Italian sausage, chopped into 1" pieces
1	sliced onion
1/2	cup Italian dressing

Put all above ingredients into a crockpot. Let cook 8 hours on low.

Amber Greenwald

GERMAN SWEET & SOUR SAUSAGE

1	lb. sausage, sliced	2	cups water
2	TBSP. vinegar	3-4	TBSP. water
2	TBSP. chopped onion	2	TBSP. brown sugar
2	TBSP. flour	salt & pepper to taste	

In a skillet, cook sausage with 3-4 TBSP. water 10 minutes to brown. Remove sausage, pour off drippings, leaving about 2 TBSP. Add chopped onion and cook. Add flour. Add 2 cups water, vinegar, brown sugar, salt and pepper. Cook until thickened. Return sausage to skillet and cook 10 minutes more.

Ruth Baker

SOUTHERN SAUSAGE GRAVY AND BISCUITS

Sausage Gravy:

1	lb. Jimmy Dean Sage sausage	4	TBSP. flour
1	med. onion, finely chopped	white pepper	
3	cups milk, scalded	salt	

Crumble and brown sausage in large iron skillet, add onion and cook until clear. Make a roux by adding scalded milk a little at a time to the flour, then add remainder of milk. Add pepper and salt to taste. Cook for approximately 15-20 minutes on low heat.

Southern Biscuits:

3 - 3-1/4 cups unbleached all purpose flour (preferably flour made from softwheat: Weisenberger's, White Lily, or Red Brand)
1-1/2 tsp. salt (omit if using self-rising flour)
4 tsp. baking powder (omit if using self-rising flour)
1/2 cup plus 2 TBSP. chilled solid shortening
3/4 - 1 cup milk (or you can substitute 1 - 1-1/4 cup buttermilk or plain yogurt)

Preheat oven to 475 degrees. In a large bowl, sift flour, baking powder and salt together. Cut in shortening with your fingertips, a pastry blender or two knives until the mixture resembles coarse meal. Add 3/4 cup milk all at once and immediately stir with a fork 10-20 strokes to disperse the liquid evenly and to dissolve the salt and baking powder. Add additional milk if necessary to make a firm but not sticky dough. Roll out on a clean lightly floured work surface to a thickness of 1/2 inch. Cut out biscuits with a 2" diameter floured cutter. (Do not twist the cutter; cut straight down through the dough). You will have about 16 biscuits. Discard the scraps (rerolled scraps make a tougher biscuit). Place the biscuits an inch apart on an unbuttered baking sheet and bake 8-12 minutes, or until golden brown on top. Serve immediately, piping hot with the sausage gravy.

Carol Ott

SAUSAGE AND PEPPERS

1	pkg. Knorr tomato with basil soup mix	1	green pepper, sliced
1-1/4	cup water	1	onion, sliced
1	TBSP. oil	2	cloves garlic, minced
1	lb. Italian sausage links cut into 2" pieces		

Stir soup mix and water until blended. In skillet, heat oil over medium-high heat. Add sausage. Brown on all sides about 2 minutes. Pour off drippings. Add green pepper, onion and garlic. Cook stirring 2 minutes. Stir in soup mixture. Stirring constantly, bring to a boil. Reduce heat to low. Partially cover and simmer 10 minutes.

Nona Schuette

COUNTRY INN HOT RICE

1 qt. whole peeled tomatoes
2 cups sugar
salt
3 cups Uncle Ben's Converted Rice
1-1/2 cup dried onions
1/2 cup oil
3/4 TBSP. crushed red pepper

Mix all ingredients, except rice, and simmer until hot. Cook rice until soft and mix with tomato mixture.

Donna Huddleston

DIRTY RICE

green pepper, chopped
olive oil
garlic
12 cubes beef bouillon
2-4 cups uncooked rice
soy sauce
hot or mild Italian sausage, chopped
onion, chopped
1-2 lb. ground beef
mushrooms
Mrs. Dash
16 or 32 oz. stewed tomatoes
1-2 cans of water

Saute green pepper and onion in olive oil. Brown ground beef; stir in onions, peppers, garlic, mushrooms, and beef bouillon. Season with Mrs. Dash to taste. Stir in rice, add stewed tomatoes, water and soy sauce to taste. Add Italian sausage and bake at 350 degrees, until rice appears done (about 1 hour).

Elizabeth Merrill
(Missy Yarian)

EGG & CHEESE CASSEROLE

4 slices white bread, remove crust & cube
1/2 lb. American cheese, sliced or cubed
1/4 cup melted butter
dash Worcestershire sauce
3 strips fried bacon
1-1/2 cups milk
3 eggs
1/2 tsp. salt
dash dry mustard

Place 1/2 of bread in bottom of 9x9" baking dish. Add 1/2 of cheese, then layer rest of bread and cheese. Beat eggs, milk, salt, worcestershire sauce and mustard. Pour over bread and cheese. Add melted butter. Refrigerate overnight. Crumble bacon on top after baking at 300 degrees for 1 hour. (Add sausage, green pepper, ham or onions if desired.)

Elda Tate

JOHN WAYNE'S CHEESE CASSEROLE
(John Wayne's idea but a favorite Southwestern Recipe)

2 4 oz. cans green chilies, drained
1 lb. EACH of Monterrey Jack and Cheddar cheese, grated
1 TBSP. flour
1/8 tsp. pepper
4 egg whites
4 egg yolks
2/3 cup evaporated milk
1/2 tsp. salt
2 med. tomatoes, sliced in wedges

Preheat oven to 375 degrees. Remove seeds from chilies and dice. In a large bowl, combine the 2 lbs. of grated cheese and green chilies. Then turn into a well-buttered 2 qt. casserole (8x12"). In a large bowl, beat egg whites with electric mixer at high speed just until stiff peaks form. In a small bowl, with electric mixer, mix: egg yolks, milk, flour, salt and pepper. When blended, slowly fold beaten egg whites into egg yolk mixture. Pour egg mixture over cheese mixture in casserole dish. Use a fork to "ooze" mixture through the cheese. Bake for 30 minutes. Remove - add sliced tomatoes around the edge and bake 30 more minutes, or until knife inserted comes out clean.

Beth Cunningham

DESSERTS

CAKES, COOKIES, DESSERTS, PIES & COBBLERS, SWEETS

He will take your daughters to be perfumers and cooks and bakers. (I Samuel 8:13)

DESSERTS

CAKES:	Page
BANANA SPLIT CAKE	86
BEST CAKE	86
CARROT CAKE	87
QUICK CARROT CAKE	87
CRANBERRY CAKE	88
GERMAN CREAM CAKE	88
HUMMINGBIRD CAKE	89
ICE CREAM CAKE	89
THE JESUS CAKE	90
MANDARIN ORANGE CAKE	91
ORANGE ZUCCHINI CAKE	91
PINEAPPLE BUNDT CAKE	92
RED CAKE	92
RHUBARB CAKE	93
ROLLED OATS CAKE	93
ROOT BEER FLOAT CAKE	94
SHORTCAKE	94
TEXAS SHEET CAKE	95
WHITE TEXAS SHEET CAKE	96
UNBEATABLE CAKE	96
ZUCCHINI FUDGE CAKE	97
ICINGS:	
BUTTERCREAM ICING	97
CHOCOLATE FUDGE FROSTING	98
3-6-9 FROSTING	98
BAR COOKIES:	
APPLE BARS	99
APRICOT NUT BARS	99
BRAN SQUARES	100
CARAMEL NUT BARS	100
CHERRY COBBLER BARS	101
CHOCOLATEY RASPBERRY CRUMB BARS	101
CINNAMON CHEESE SQUARES	102
CRANBERRY-ORANGE BARS	102
LEMON BARS	103
NO BAKE GRANOLA BARS	103

	Page
PEANUT BUTTER BARS	104
SODA CRACKER BARS	104
WALNUT OATMEAL SQUARES	105
DROP OR SHAPED COOKIES:	
APPLE OATMEAL COOKIES	105
BURIED CHERRY COOKIES	106
CANDIED FRUIT SLICES	106
CHEESE CAKE COOKIES	107
CHOCOLATE MARSHMALLOW HAYSTACKS	107
MONSTER COOKIES	108
MOTHER'S JUMBO RAISIN COOKIES	108
PAN COOKIES	109
PINEAPPLE COOKIES	109
PINWHEEL COOKIES	110
POTATO CHIP COOKIES	110
PUMPKIN COOKIES	111
PUMPKIN RAISIN NUT COOKIES	111
SANTA'S WHISKERS	112
SEVEN LAYER COOKIES	112
SOFT SUGAR COOKIES	113
WALNUT FROSTIES	113
WISHING COOKIES	114
DESSERTS:	
APRICOT JELLO DESSERT	115
BONNIE'S FROZEN FRUIT	115
CHOCOLATE CANDY BAR DESSERT	116
CRANBERRY FLUFF	116
FROZEN BANANA SPLIT DESSERT	117
FRUIT PIZZA	117
LIME JELLO DESSERT	118
PEACHES AND CREAM CHEESECAKE	118
RICE PUDDING	119
STRAWBERRY CRUMBLE DESSERT	119
STRAWBERRY PRETZEL DESSERT	120

PIES:	Page
KITCHEN AID PIE CRUST	121
PIE PASTRY MIX	121
APPLE PIE	122
CREAMY BANANA PECAN PIE	122
FRESH BLUEBERRY CREAM PIE	123
CHOCOLATE TRUFFLE TART	123
C.P.R. PIE (COCONUT-PECAN-RAISIN)	124
GRAPE PIE	124
KENTUCKY DERBY PIE	125
LEMON SPONGE OR LEMON CAKE PIE	125
NEVER-FAIL MERINGUE	126
PEACH CUSTARD PIE	126
PEANUT BUTTER PIE	127
PECAN PIE	127
SWEET POTATO PRALINE PIE	127
IMPOSSIBLE PUMPKIN PIE	128
PERFECT RHUBARB PIE	128
RHUBARB PIE	129
PINEAPPLE CREAM CHEESE PIE	129
CRISPS & COBBLERS:	
AMY'S APPLE CRISP	130
COLORADO PEACH COBBLER	130
FRUIT COBBLER	131
GRANDMA'S BISCUIT SHORTCAKE	131
RHUBARB CRISP	132
SUGAR FREE RECIPES:	
SUGAR FREE APRICOT CREAM CHEESE PINWHEELS	132
SUGAR FREE PEACH CREAM PIE	133
SUGAR FREE CREAM PUFF CAKE	133
SUGAR FREE CREAMY PINEAPPLE DESSERT	134
SWEETS:	
CINNAMON CANDY POPCORN	134
HOMEMADE CARAMELS	134

BANANA SPLIT CAKE

Mix together and press into a 9 x 13" pan:

2	cups graham cracker crumbs	1	stick oleo

Mix together (blend for 15 minutes) and spoon on top of graham cracker crust:

2	sticks oleo	4	cups powdered sugar
2	eggs	1	tsp. vanilla

Slice 6-7 medium bananas on top of the blended mixture.
Drain 1 large can crushed pineapple and spoon over bananas.
Spread 1 large bowl of Cool Whip on top of pineapple.
Top with crushed nuts and maraschino cherries. Refrigerate 24 hours or overnight.

Ethel Krabill

BEST CAKE

2	cups white sugar	2	eggs
2	cups flour	2	tsp. baking soda
1	tsp. vanilla	1	cup chopped nuts
1	No. 2 can crushed pineapple with juice		

Put above ingredients in a large bowl in order given. Mix <u>by hand</u> not more than two minutes. Place in a well-greased 9x13" pan and bake 45 minutes at 350 degrees. Cake is done when inserted toothpick comes out clean. Ice when cool:

<u>ICING</u>:

1	8 oz. pkg. cream cheese, slightly softened	1/2	cup margarine
1-1/3	cups powdered sugar	1	tsp. vanilla

Mix cheese and margarine, add sugar and vanila. Mix well and spread over cake.

Dorothy Oyster

CARROT CAKE

1 20 oz. can Dole crushed pineapple
1 cup packed brown sugar
4 eggs
1 cup raisins
2 tsp. vanilla extract
2 tsp. baking soda
1 tsp. ground ginger
Silky Lemon Frosting (recipe follows)
1 cup mayonnaise
1 cup granulated sugar
1 pound carrots, shredded (4 cups)
1 cup chopped walnuts
3 cups all-purpose flour
1 tsp. ground cinnamon
1/2 tsp. salt

Preheat oven to 350 degrees. Grease and flour-dust a 13x9" pan. Drain pineapple well, pressing out excess juice. In a large bowl, beat mayonnaise, brown sugar and granulated sugar until well blended. Beat in eggs until blended. Stir in drained pineapple, carrots, raisins, nuts and vanilla. In another bowl, combine flour, baking soda, cinnamon, ginger and salt. Beat dry ingredients into pineapple mixture until thoroughly blended. Pour batter into prepared pan and bake 50-60 minutes until a toothpick inserted comes out clean. Cool completely and spread with Silky Lemon Frosting. Refrigerate leftovers. Serves 12.

SILKY LEMON FROSTING

1 8 oz. pkg. cream cheese, softened
1 tsp. grated lemon peel
1-1/2 cups powdered sugar
1/2 cup butter or margarine, softened
1 TBSP. lemon juice

Beat cream cheese and butter until smooth. Beat in lemon peel, lemon juice and powdered sugar until blended and smooth. Spread over cooled cake. This recipe is a family favorite and came from Kenny Roger's Dole Pineapple Cookbook.

Bonnie Millard

QUICK CARROT CAKE

1 cup sugar
3/4 cup cooking oil
2 eggs
1 cup raisins
1/2 cup walnuts
2 4oz. jars strained carrots (baby food)
1-1/2 cup flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon

Mix all together and bake in an 8" square pan at 350 degrees for 50 minutes. Serve with or without frosting.

Kay Grahek

CRANBERRY CAKE

1	egg	1/2	cup plus 3 TBSP. sugar
1/2	cup milk	1	TBSP. vegetable oil
1	TBSP. orange juice	1-1/2	cups all purpose flour
2	tsp. baking powder	1/2	tsp. salt
2	cups fresh cranberries	2	TBSP. margarine

Preheat oven to 375 degrees. Beat egg; add 1/2 cup sugar, milk, oil, orange juice, and mix thoroughly. Combine 1 cup flour, baking powder and salt. Add to egg mixture and mix. Pour into 8" square pan that has been sprayed with nonstick spray. Chop cranberries in food processor. Spoon over batter. Mix 1/2 cup flour with 3 TBSP. sugar and cut in 2 TBSP. margarine. Sprinkle over cranberries. Bake for 25 to 30 minutes.

Barb Moser

GERMAN CREAM CAKE

1	stick butter	1/2	cup shortening
2	cups sugar	5	egg yolks
1	tsp. soda	2	cups all-purpose flour
1	cup buttermilk	1	tsp. vanilla
1	cup pecans, chopped	1	cup flaked coconut
5	egg whites, beaten		

Cream butter, shortening, vanilla, and sugar. Add egg yolks; beat. Mix flour and soda. Add to mixture alternating with buttermilk. Use flour first and last. Fold in nuts, coconut, and beaten egg whites. This makes a 3 layer cake. Grease and flour pans. Bake at 350 degrees 35-40 minutes or until cake springs back when touched lightly.

<u>Icing:</u>

1	8 oz. pkg. cream cheese, softened	1/2	cup shortening
1	tsp. vanilla	1	lb. powdered sugar

Beat cream cheese, shortening, vanilla and powdered sugar for 10 minutes. Spread on cooled cake.

Janet & Barb Moser

MOM'S HUMMINGBIRD CAKE

3	cups flour	2	cups sugar
1	tsp. salt	1	tsp. baking soda
1	tsp. cinnamon	3	eggs, well beaten
1-1/2	cups Crisco oil	1-1/2	tsp. vanilla
1	8 oz. crushed pineapple, drained	2	cups chopped walnuts (save 1 cup walnuts for top of cake)
2	cups chopped bananas		

Mix by hand only. Combine dry ingredients in large mixing bowl. Add eggs and oil, stirring until dry ingredients are moistened. Stir in vanilla, pineapple, one cup of chopped nuts and add bananas. Spoon batter into greased and floured 9x13" pan or use tube pan. Bake at 350 degrees for 30 minutes. Test with toothpick. When done, remove to rack to cool. Frost with your favorite cream cheese frosting. Sprinkle with remaining nuts.

Bonnie Millard

ICE CREAM CAKE

1	12 oz. package chocolate chips	2/3	cup smooth peanut butter
6	cups crispy rice cereal	1	gallon vanilla ice cream
Freshly whipped cream for garnish (optional)		Fresh strawberries for garnish (optional)	

In a large saucepan over medium heat, melt the chocolate chips and peanut butter until creamy and smooth. In a large mixing bowl, pour the melted mixture over the cereal and combine. Spread the chocolate cereal on a cookie sheet and cool. When firm, break up the cereal mixture into small pieces. Soften the ice cream and fold in all but 1 cup of the cereal mixture. Spread the soft ice cream into a 10" springform pan. Use remaining cereal mixture to make decorative topping, then freeze until hard. Garnish with whipped cream and strawberries, if desired. Release the sides of the springform pan, slice and serve. Serves 12-16.

Nancy Fugelberg

THE JESUS CAKE

1 box yellow cake mix with pudding - mix as directed on package
Add 1 tsp. maple flavoring

then add:

1 cup raisins
1 cup sweetened coconut
1 cup pecans, chopped

Stir well with wooden spoon, then add:

1 cup blueberries without juice
1 cup cherries without juice
1 cup fruit cocktail without juice

Grease a 10x14" pan with olive oil. Pour cake in pan and bake 30-40 minutes or until done. Let cool in pan. Cool completely - frost in pan. Sprinkle coconut on frosting. Refrigerate.

Called a "Jesus Cake" because it is very rich, letting us know we can be rich in Jesus Christ our one true God, our soon-coming King.

Olive Oil represents healing through Jesus.

Red Cherries represent the blood of Jesus that washes away our sins.

White Coconut represents the purity of Jesus Christ.

Blueberries represent the truth. Jesus said "I am the Way, the Truth and the Life."

All other ingredients are satisfying to the taste, so is Jesus satisfying to live for.

Charlotte Cassidy

MANDARIN ORANGE CAKE

1	pkg. white cake mix	2	eggs
1/3	cup unsweetened applesauce	1	11 oz. can mandarin oranges with juice
1	8 oz. frozen whipped topping, thawed	1	3.4 oz. pkg. instant vanilla pudding mix
1	8 oz. can crushed pineapple, with juice		

In a mixing bowl, combine cake mix, eggs, applesauce and oranges. Beat on low speed for 30 seconds; beat on medium for 2 minutes. Pour into two greased and floured 9" round cake pans. Bake at 325 degrees for 30 minutes or until a toothpick comes out clean. Cool in pan for 10 minutes; remove to a wire rack to cool completely. In another mixing bowl, beat whipped topping, pineapple and pudding mix. Spread between layers and over top and sides of cake. Chill. Yield: 12 servings.

Janet Moser

ORANGE ZUCCHINI CAKE

1	cup flour	1/2	cup oil
1	tsp. baking powder	2	eggs
1/2	tsp. baking soda	1/2	cup Kellogg's All Bran
1/4	tsp. salt	1-1/2	tsp. orange peel
1	tsp. cinnamon	1	tsp. vanilla
1/2	tsp. nutmeg	1	cup grated zucchini
3/4	cup sugar	1/2	cup chopped nuts

Combine flour, baking powder, soda, salt, cinnamon and nutmeg. Beat sugar, oil, eggs. Stir in cereal, orange peel and vanilla. Add flour mixture, zucchini and nuts. Mix well. Spread in greased 10x6" glass baking dish. Bake 35 minutes at 325 degrees. Cool. Frost with Orange Cream Cheese Frosting:

1	3 oz. pkg. cream cheese, softened	1	tsp. butter
1/2	tsp. grated orange peel	1-1/2	cup powdered sugar

milk, if needed

Beat cream cheese, butter and orange peel. Gradually add sugar, beating til fluffy. If too thick, add 1/2 tsp. milk.

Nona Schuette

PINEAPPLE BUNDT CAKE

1	20 oz. can crushed pineapple	1/3	cup packed brown sugar
3	TBSP. butter or margarine, melted	8	maraschino cherries
8	pecan halves	1	16 oz. pkg. pound cake mix
1	tsp. grated lemon peel	1	tsp. vanilla extract

Drain pineapple, reserving juice. Combine 1/2 cup pineapple, brown sugar, butter and 3 TBSP. of pineapple juice. Spoon into a greased 10" fluted tube pan. Alternate cherries and pecans over the sugar mixture. Prepare cake batter according to package directions, substituting reserved pineapple juice for water. Stir in lemon peel, vanilla and remaining pineapple. Spoon over cherries and pecans. Bake at 325 degrees for 60-70 minutes or until a toothpick comes out clean. Cool in pan 10 minutes before removing to a wire rack. Cool completely. Yield 12-16 servings.

Barb Moser

RED CAKE

Sift together:	2-1/2	cups flour	1/2 tsp. salt
Cream together:	2	eggs	1/2 cup shortening
	1-1/2	cups sugar	
Mix together:	2	TBSP. cocoa	2 oz. red cake coloring
then add to the cream mixture.			
Blend in:	1	tsp. vanilla and dry ingredients	
alternating with	1	cup buttermilk	
Fold in:	1	tsp. soda dissolved in	2 TBSP. vinegar

Pour into (2) 9" round cake pans and bake at 350 degrees for 30 minutes.

FROSTING:

3	TBSP. flour	1	cup milk

Mix well and cook in a double boiler until it starts to boil and becomes thick. Cool.

Beat together:

1	cup sugar	3/4	cup butter
1	tsp. vanilla.		

Beat with electric mixer about 10 minutes until smooth and creamy. Then beat in flour and milk mixture. Spread over cake. NOTE: icing will not work with oleo.

Betty Kimes

RHUBARB CAKE

1-1/2 cups sugar
2 cups flour
1 tsp. vanilla
1 cup buttermilk
1/2 tsp. salt
1 egg
1 tsp. soda
1/2 cup shortening
1/2 tsp. cinnamon
2 cups chopped rhubarb

Add 1/2 cup of the sugar to rhubarb and let stand. Mix all other ingredients together and then fold in rhubarb and sugar mixture. Pour into a greased 10x13" pan and bake at 350 degres for 45-50 minutes.

Jane Woods

ROLLED OATS CAKE

2 eggs
1 cup white sugar
1 cup brown sugar
1/2 cup oleo
pinch salt
1 tsp. soda
1-1/2 tsp. cinnamon
1-1/2 cup flour, sifted
1-1/4 cup boiling water
pour over 1 cup
rolled oats
1 tsp. vanilla

Mix in order given. Pour in 8" square pan (greased and floured). Bake at 350 degrees for 30-35 minutes. While warm, spread with topping.

<u>Topping</u>:

3 T. melted oleo
1/4 cup canned milk
1/2 cup brown sugar

Mix and bring to a rolling boil. Remove from heat and add 1/2 cup coconut.

Ruth Mick

ROOT BEER FLOAT CAKE

1	18-1/4 oz. pkg. white cake mix	1-1/4	cups root beer
2	eggs	1/4	cup vegetable oil

Frosting:

1	1.3 oz. packet whipped topping mix	1/2	cup chilled root beer

In a mixing bowl, combine cake mix, root beer, eggs and oil. Beat on low for 30 seconds; beat on high for 2 minutes. Pour into a greased 13x9" baking pan. Bake at 350 degrees for 35-40 minutes or until a toothpick comes out clean. Cool completely on a wire rack. In another bowl, beat frosting ingredients until stiff peaks form. Frost cake. Chill. Yield 12-15 servings.

Barb Moser

SHORTCAKE

3	cups flour	3	tsp. baking powder
1/2	cup shortening	1	egg, beaten
1	cup milk	pinch of salt	

Mix ingredients together and bake in round cake pan at 350 degrees until browned.

Carrie Myers

TEXAS SHEET CAKE

Boil: 1 cup water
2 sticks oleo
4 TBSP. cocoa

Remove from heat and let cool 2-3 minutes.

Add: 2 cups sugar
2 eggs
2/3 cup nuts
1/4 tsp. salt
1/2 cup sour cream
2 cups flour, sifted with 1 tsp. soda
1 tsp. vanilla

Beat until well blended. The batter will be thin, not like cake batter. Bake in cookie sheet with a rim or large shallow pan at 350 degrees for 15 minutes.

Frosting:

Cook: 1 stick oleo
6 TBSP. milk
4 TBSP. cocoa

Stir until it boils up good. Remove from stove and beat in:

1 lb. powdered sugar, sifted
2/3 cup nuts
1 tsp. vanilla

Emma Shaffer (memory)

WHITE TEXAS SHEET CAKE

1	cup butter	1	cup water
2	cups flour	2	cups sugar
2	eggs, beaten	1/2	cup sour cream
1	tsp. almond extract	1	tsp. salt
1	tsp. baking soda		

Frosting:

1/2	cup butter	1/4	cup milk
4-1/2	cups confectioner's sugar	1/2	tsp. almond extract
1	cup chopped walnuts		

Bring butter and water to a boil. Remove from heat; stir in flour, sugar, eggs, sour cream, extract, salt and baking soda until smooth. Pour into greased 15"x12"x1" pan. Bake at 375 degrees for 20-22 minutes or until cake is golden brown and tests done. Cool 20 minutes. Frosting: Combine butter and milk in saucepan. Bring to a boil. Remove from heat; add sugar and extract, mix well. Stir in walnuts or just add to top after spreading frosting over warm cake. ENJOY!

Janet Moser

UNBEATABLE CAKE

2	cups flour	1-1/3	cups sugar
1/4	tsp. salt	2	eggs
2	tsp. soda	2	cups crushed pineapple (undrained)

Blend (DO NOT BEAT) all ingredients with spoon. Bake in greased 13x9" pan at 350 degrees for 30-40 minutes.

Topping:

1	stick oleo	3/4	cup sugar
1	small can evaporated milk	1/2	tsp. vanilla

Bring ingredients to a boil and boil until thickened, about 10 minutes. Remove from heat. Add 3/4 cup coconut and 3/4 cup nutmeats. Cool and spread on cake.

Ruth Baker

ZUCCHINI FUDGE CAKE

2-1/4	cups sugar	4	eggs
2	tsp. vanilla	3/4	cup butter, softened
3	cups all-purpose flour	1/2	cup unsweetened cocoa
2	tsp. baking powder	1	tsp. baking soda
3/4	tsp. salt	1	cup buttermilk
3	cups coarsely shredded, unpeeled zucchini	1	cup chopped walnuts

In large bowl beat eggs until fluffy. Add sugar gradually; beating until mixture is thick and lemon-colored. Beat in vanilla and butter. Combine flour, cocoa, baking powder, soda and salt. Stir half of dry ingredients into egg mixture. Add buttermilk; mix. Add remaining flour mixture, beat until smooth. Fold in zucchini and nuts. Divide batter into four greased and floured 8 or 9" round pans. Bake at 350 degrees for 25-30 minutes or until top springs back when gently pressed. Cool in pans 10 minutes; remove to wire racks and cool completely.

Chocolate Frosting:

1	cup butter, softened	2	lbs. confectioner's sugar
1/2	cup unsweetened cocoa	1	TBSP. vanilla
1/2	cup milk		

Combine all ingredients in large bowl. Beat until creamy. Spread on cooled cake.

Kay Markle

BUTTERCREAM ICING

1/2	cup shortening	5	cups confecioner's sugar (4 cups in a pound)
1/2	cup butter or margarine		
1-1/2	tsp. vanilla	1/4	cup milk

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom often. When all the sugar has been mixed in, icing will appear dry. Add milk a little at a time and beat at high speed til light and fluffy. Keep icing covered with damp cloth until you're ready to decorate. For best results, keep icing in refrigerator when not in use. (This recipe is sufficient to ice one recipe of sugar cookies.)

Sue Yarian

CHOCOLATE FUDGE FROSTING

8	oz. cream cheese, softened	1/2	cup cream
4	squares chocolate, melted	2	cups powdered sugar
1	tsp. vanilla		

Beat all together until smooth and creamy.

Betty Kimes

3-6-9 FROSTING

Melt:	3	TBSP. butter
Add:	9	TBSP. brown sugar and dissolve over med. heat.
Add:	6	TBSP. milk and cook to a boil.

Cool. Add enough powdered sugar to make consistency right. Beat well. Spread over baked cake or cookies.

Ruth Baker

APPLE BARS

3	eggs	1-3/4	cups white sugar
1	cup cooking oil		

Beat above ingredients well. Sift together:

2	cups flour	1/2	tsp. salt
1	tsp. soda	1/2	tsp. cinnamon

Add to egg mixture and beat. Fold in:

2	cups sliced apples	1	cup chopped nuts

(Use mixer at slow speed.)

Pour into greased and floured 15x10x1" pan. Bake at 350 degrees for 40-45 minutes. Remove from oven and cover with powdered sugar. Cut into 2-1/2"x 1-1/2" bars.

Dorothy Ramser

"I can do all things through Christ, who strengthens me. "
Philippians 4:13

APRICOT NUT BARS

1	cup butter	1	cup granulated sugar
1	egg yolk	2-1/2	cups flour
1	cup chopped nuts	1	18 oz. jar apricot preserves
			(any kind of preserves you like will do)

Cream butter and sugar. Beat in egg yolk. Stir in flour and nuts. Press 2/3 dough into 9x13" pan. Cover with preserves. Crumble remaining dough and sprinkle on top of preserves. Bake at 350 degrees for 20-25 minutes. Cool a little before cutting in squares.

Dorothy Dickerhoof

BRAN SQUARES

Cream in order:

1	cup oil	1/2	cup sugar
1/2	cup molasses	2	eggs
1 cup nuts			

Mix and add to creamed mixture:

1-1/2	cup flour	1-1/2	tsp. cinnamon
1	tsp. baking soda	1	cup oats
1	cup bran	1	cup wheat germ

Spread into two 8" square pans. Bake at 350 degrees for 20 minutes. Cut and wrap individually. Store in refrigerator.

Sandra Martin

CARAMEL NUT BARS

1	cup quick-cooking oats	1	cup packed brown sugar
1	cup all-purpose flour	3/4	cup butter or margarine, melted
1/2	tsp. baking soda	1/4	tsp. salt
1	14 oz. pkg. caramels	1/3	cup milk
1	cup (6 oz.) semi-sweet chocolate chips	1/2	cup walnuts

Combine the oats, sugar, flour, butter, soda and salt. Sprinkle 1 cup into a greased 13x9" baking pan (do not press). Bake at 350 degrees for 10 minutes. In the top of a double boiler over boiling water, cook and stir caramels and milk until caramels are melted. Pour over crust. Top with chocolate chips and nuts. Sprinkle with remaining oat mixture. Bake at 350 degrees for 10 minutes. Cool on a wire rack. Refrigerate to set the caramel. Yield - 3 dozen.

Charlotte Cassidy

CHERRY COBBLER BARS

1	pkg. Yellow cake mix	1/2	cup melted butter
2	eggs	1	21 oz. can cherry pie filling
1	pkg. coconut pecan frosting mix		

Combine cake mix, 1/4 cup butter and eggs. Mix well. Pat into a 9x13" pan, greased only on the bottom. Pour pie filling over the batter. Combine frosting mix and remaining 1/4 cup butter. Sprinkle over cherries. Bake at 350 degree for 30 minutes.

Bonnie Millard

"Thou shalt love the Lord thy God with all thy heart, and with all thy soul, and with all thy mind." Matthew 22:37

CHOCOLATEY RASPBERRY CRUMB BARS

1	cup (2 sticks) butter or margarine, softened	2	cups all-purpose flour
1/4	tsp. salt	1/2	cup packed light brown sugar
1-1/4	cup (14 oz.) can sweetened condensed milk	2	cups (12 oz.) semi-sweet chocolate morsels, DIVIDED
1/2	cup chopped nuts (optional)	1/3	cup seedless raspberry jam

Preheat oven to 350 degrees. Grease a 9x13" baking pan. Beat butter in large mixer bowl until creamy. Beat in flour, sugar and salt until crumbly. With floured fingers, press 1-3/4 cups crumb mixture onto bottom of prepared baking pan; reserve remaining mixture. Bake for 10-13 minutes or until edges are golden brown. Combine 1 cup chocolate morsels and sweetened condensed milk in a small heavy-duty saucepan. Warm over low heat, stirring until smooth. Spread over hot crust. Stir nuts into reserved crumb mixture; sprinkle over chocolate filling. Drop teaspoonfuls of raspberry jam over crumb mixture. Sprinkle with remaining morsels. Bake for 25-30 minutes or until center is set. Cool in pan on wire rack.

Nancy Fugelberg

CINNAMON CHEESE SQUARES

2	tubes Pillsbury crescent rolls	2	8 oz. cream cheese, softened
2	cups sugar	1	tsp. vanilla
2	TBSP. cinnamon	1/2	cup softened butter or margarine

Spread 1 package crescent rolls on bottom of 9x13" pan. Bake at 350 degrees for 10 minutes. Cream together softened cream cheese, 1 cup sugar and vanilla. Spread over warm layer. Place second package of crescent rolls on top of cream cheese. Cream together 1 cup sugar, 1/2 cup softened butter or margarine and 2 TBSP. cinnamon. Spread over top layer of rolls. Bake 20-25 minutes. Refrigerate, then serve.

(Rebecca Innerst)

MY VERSION:

1-3/4	cup sugar	2	8 oz. cream cheese, softened
1/2	tsp. vanilla		

Cream above ingredients. Spread 3/4 of this mixture over first layer of crescent rolls. The remainder I spread over the top layer, as an icing. Put slivers of fresh fruit on each piece - grapes, strawberries, kiwis, etc. (I felt the original was much too sweet - and I eliminated some sugar, the butter and the cinnamon.) Marie Krupko

CRANBERRY-ORANGE BARS

3	cups fresh or frozen cranberries	2	lg. unpeeled oranges, cut in quarters and seeded
2-1/2	cups sugar		
3	TBSP. cornstarch	1	tsp. ground ginger
1/2	cup chopped nuts, optional		

CRUST:

3-1/4	cups all-purpose flour	3/4	cup sugar
1	TBSP. grated lemon peel	1	cup butter or margarine
3	egg yolks	3/4	tsp. vanilla extract
1-2	TBSP. water		

Grind cranberries and oranges (including peel). Set aside. In a saucepan, combine sugar, cornstarch and ginger. Add ground fruit; bring to a boil. Reduce heat; cook and stir for 15 minutes or until thick. Remove from the heat; stir in nuts if desired. Set aside to cool. For crust, combine flour, sugar and lemon peel in a large bowl. Cut in butter until coarse crumbs form. Add egg yolks, vanilla and just enough water so dough holds its shape. Pat 2/3 of dough into a greased 13x9" baking pan. Cover with cranberry-orange mixture. Crumble remaining dough on top. Bake at 425 degrees for 20-25 minutes or til topping is golden brown. Cool; cut into bars. Yield: about 2-1/2 doz. Barb Moser

LEMON BARS

Blend the following and make a crust:

2	cups flour	1	cup butter
1/2	cup powdered sugar		

Press into baking pan. Bake at 350 degrees for 20 minutes.

Blend the following and pour over crust:

4	eggs, beaten		
2	cups sugar	1/2	tsp. baking powder
4	TBSP. flour	4	TBSP. lemon juice

Bake at 350 degrees for 25 minutes. Can sprinkle with powdered sugar after removing from oven.

Betty Kimes
Nancy Sutton

NO BAKE GRANOLA BARS

2-1/2	cups Rice Krispies	2	cups rolled oats
1/2	cup raisins	1/2	cup brown sugar
1/2	cup light corn syrup	1/2	cup peanut butter
1	tsp. vanilla		

In a large bowl, combine cereal, oats and raisins. In a small pan, bring sugar and corn syrup to boil, stirring continuously. Remove from heat. Stir in peanut butter and vanilla until smooth. Pour over cereal mixture. Press into a 13x9" pan.

Ruth Baker

PEANUT BUTTER BARS

1 cup brown sugar
1/2 cup peanut butter
1 tsp. vanilla
1 tsp. baking soda
1/2 cup quick oatmeal
1/2 cup shortening
1 egg
1-1/2 cups sifted flour
1/4 tsp. salt

Cream together sugar, shortening, peanut butter, egg and vanilla. Sift together flour, soda and salt. Add to creamed mixture; mix well. Stir in oatmeal and pat firmly into greased 15x10x1" baking pan. Bake at 375 degrees for 12-15 minutes.

Frosting:

2 TBSP. butter
2 TBSP. peanut butter (chunky)
1-1/2 cups sifted powdered sugar
dash of salt
2-1/2 TBSP. milk (enough to make it easy to spread)

Frost bars when cool.

Ann Miller (memory)

SODA CRACKER BARS

35-40 soda crackers
1 cup brown sugar
1-1/2 cups nuts
1 cup oleo
1-1/2 cup semi-sweet chocolate chips

Line a 15x10 pan with foil and spray with oil. Lay crackers flat on the bottom of the pan. Melt butter, add sugar, bring to a boil and boil for 3 minutes. Pour over crackers and bake at 350 degrees for 5 minutes. Turn oven off. Sprinkle nuts and chocolate chips on top and return to oven for 5 minutes.

Betty Kimes

WALNUT OATMEAL SQUARES

Cream in order:

2-1/2 sticks soft margarine
1 tsp. vanilla
1 cup chopped walnuts
1-1/4 cups sugar
1 egg

Mix and add to creamed mixture:

1-1/2 cups flour
1 tsp. salt
1/4 tsp. nutmeg
1 tsp. baking soda
1 tsp. cinnamon
3 cups oats or 2 cups oats and 1 cup wheat germ

Spread in two 8" square pans. Bake at 350 degrees for 25 minutes. Store at room temperature.

Sandra Martin

APPLE OATMEAL COOKIES

1-1/2 cups quick-cooking rolled oats
3/4 cup whole-wheat flour
1 tsp. baking powder
1/2 tsp. salt
1/2 cup raisins
1 egg, slightly beaten
1/2 cup honey
1/3 cup milk
3/4 cup all-purpose flour
1/2 cup brown sugar, firmly packed
1/4 tsp. baking soda
1-1/2 tsp. cinnamon
1 cup finely chopped, peeled apple (such as Granny Smith)
1/2 cup oil

Preheat oven to 375 degrees. In a medium bowl, combine oats, all-purpose flour, whole-wheat flour, baking powder, baking soda, salt and cinnamon. Stir to combine. Stir in raisins and apples. In a large bowl, combine egg, honey, oil and milk. Stir in dry ingredients. Mix to form a smooth batter. Drop batter onto ungreased baking sheets, using a rounded teaspoon of dough for each cookie, leaving 2 inches between. Dip fingers into water. Press dough down to about 1-1/2" diameter. Bake 10-12 minutes or until lightly golden. Remove from oven; cool on rack. Makes 3 doz.

Barb Moser

BURIED CHERRY COOKIES

1 10 oz. jar. maraschino cherries (about 48)
1/4 tsp. baking soda
1/4 tsp. salt
1 cup sugar
1-1/2 tsp. vanilla
1/2 cup sweetened condensed milk
1-1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 tsp. baking powder
1/2 cup butter or margarine
1 egg
1 6 oz. pkg. (1 cup) semi-sweet chocolate pieces (not imitation)

Drain cherries and reserve juice. Stir together flour, cocoa powder, baking soda, baking powder, and salt. In a large mixer bowl beat butter or margarine til softened. Add sugar and beat til fluffy. Add egg and vanilla and beat well. Add flour mixture and beat til well mixed. Shape dough into 1" balls. Place about 2 inches apart on an ungreased cookie sheet. Press down center of each with your thumb. Place a cherry in each center. For frosting, in a small saucepan combine chcolate and sweetened condensed milk. Cook and stir over low heat til chocolate is melted. Stir in 4 tsp. reserved cherry juice. Spoon 1 tsp. frosting over each cherry, spreading to cover cherry. (Frosting may be thinned with additional cherry juice if necessary.) Bake in a 350 degree oven about 10 minutes or til done. Remove and cool. Makes about 48.

Taryn Raber

CANDIED FRUIT SLICES

1 cup butter
1 egg, unbeaten
2-1/4 cups all-purpose flour
2 cups soft candied cherries
1 cup sifted powdered sugar
1 tsp. vanilla
1 cup pecan halves

Cream butter; gradually add powdered sugar, creaming well. Blend in egg and vanilla. Add flour and mix well. Stir in pecans and candied cherries (cut in halves). Chill 1 hour. Divide dough into thirds. Shape into rolls 12" long. Wrap in waxed paper; chill at least three hours. Cut into 1/8" slices and place on ungreased cookie sheets. Bake at 325 degrees for 13 to 15 minutes until delicately browned on edges. Makes 7 dozen cookies.

Barb Moser

CHEESE CAKE COOKIES

Mix into crumbs:

2/3	cup sugar	2	cups flour
10	TBSP. oleo	1/2	cup nuts

Reserve 1-1/2 cup crumbs. Press remainder in a 13x9" pan. Bake 12-15 minutes at 350 degrees. Then mix:

1	cup sugar	2	eggs
4	TBSP. milk	2	TBSP. lemon juice
1	tsp. vanilla		

Pour mixture into baked cool crust. Put reserved crumbs on top. Bake at 325 degrees for 25-30 minutes.

Betty Kimes

"This is my commandment, That ye love one another, as I have loved you."
John 15:12

CHOCOLATE MARSHMALLOW HAYSTACKS

1	3 oz. pkg. cream cheese, softened	2	TBSP. milk
2	cups sifted powdered sugar	2	1 oz. squares unsweetened chocolate, melted
1/4	tsp. vanilla	3	cups miniature marshmallows
dash	salt		
	flaked coconut		

Combine softened cream cheese and milk, mixing until well blended. Gradually add sugar. Stir in chocolate, vanilla, salt - fold in marshmallows. Drop rounded teaspoons of mixture in coconut til well covered. Place on baking sheet and chill until firm.

Janet Moser

MONSTER COOKIES

12	eggs	2	lbs. brown sugar
4	cups white sugar	1	TBSP. vanilla
1	TBSP. karo syrup	8	tsp. baking soda
1	lb. real butter	3	lbs. peanut butter
18	cups oatmeal	1	lb. chocolate chips
1	lb. M&M candies		

Preheat oven to 350 degrees. Mix in a dishpan in order given. Drop by large tablespoons-full and flatten on cookie sheet. Place about 6 to a sheet. Bake for 12 minutes. DO NOT OVER BAKE!!! (Note: recipe does not call for flour.)

John Huddleston

MOTHER'S JUMBO RAISIN COOKIES

1	cup water	2	cups raisins
1	cup shortening	2	cups sugar
3	eggs, beaten	1	tsp. vanilla
1	cup nuts	4	cups flour
1	tsp. baking powder	1	tsp. soda
1-1/2	tsp. salt	1-1/2	tsp. cinnamon
1/4	tsp. nutmeg	1/4	tsp. allspice

Mix water and raisins and boil for five minutes. Let cool. Cream the shortening; then add sugar, eggs, vanilla, raisins and nuts. Sift together the dry ingredients, then add to the creamed mixture. Drop by teaspoons on greased cookie sheet. Bake at 350 degrees until browned.

Margaret Markle

PAN COOKIES

2	cups flour	1	tsp. baking powder
1/4	tsp. salt	1	cup oleo
3/4	cup brown sugar	1/2	cup granulated sugar
1/2	tsp. vanilla	1	egg
1	12 oz. pkg. peanut butter morsels		

Mix all ingredients together and bake at 350 degrees for 20-25 minutes in a 15x10" pan. Cut in squares before they get cold.

Dorothy Dickerhoof

PINEAPPLE COOKIES

1	cup shortening	1	tsp. baking soda
1-1/2	cups sugar	1/2	tsp. salt
1	egg	1/4	tsp. nutmeg
1	8-3/4 oz. can crushed pineapple with juice	1/2	cup nuts
3-1/2	cups flour		

Mix shortening, sugar and egg thoroughly. Stir in pineapple. Stir in remaining ingredients. Chill at least 1 hour. Drop on greased cookie sheet and bake at 350 degrees for 8-10 minutes. Ice with white icing.

Barbara Moser

PINWHEEL COOKIES

2	cups flour	1/2	tsp. baking soda
1/2	tsp. salt	1/4	tsp. cinnamon
1/4	tsp. cloves	1/2	cup butter
1	cup brown sugar, packed	1	egg
1	tsp. vanilla		

Sift together flour, soda, salt, cinnamon and cloves. Cream butter and gradually add sugar, creaming well. Add egg and vanilla, beat well. Blend in dry ingredients. Roll out half of dough on floured surface to 8x10" rectangle. Spread with half of filling. Roll starting with 10" side. Wrap in waxed paper. Repeat with remaining dough. Chill 2 hours. Cut in 1/4" slices; place on lightly greased cookie sheet. Bake at 400 degrees for 8-10 minutes.

Date Filling:

1-1/4	cup cut dates	1/2	cup water
1/2	cup sugar		

Combine in saucepan and cook over low heat, stirring constantly until thick. Cool. Add 1/2 cup chopped nuts.

Bessie Moser (memory)

"For the Son of man is come to save that which was lost." Matthew 18:11

POTATO CHIP COOKIES

1	lb. butter	1	cup granulated sugar
2	tsp. vanilla	1	cup potato chips, crushed
3-1/2	cups flour	confectioner's sugar	

Cream butter and sugar until light and fluffy. Add potato chips, vanilla and flour. Mix well. Drop cookies from a teaspoon and place 2" apart on an ungreased cookie sheet. Bake in a preheated 350 degree oven for 15 minutes. Sprinkle on confectioner's sugar while hot and place on paper towels to cool. Yield: 8 doz. Can be frozen after baking.

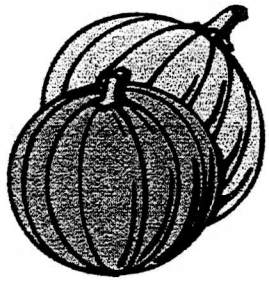
Elaine Dickerhoof

PUMPKIN COOKIES

1	cup shortening	1	cup white sugar
1	cup brown sugar	2	eggs
1-1/2	cups pumpkin	3-1/2	cups flour
1	tsp. soda	1	tsp. cinnamon
1	tsp. nutmeg	1	tsp. cloves
3/4	tsp. salt		

Cream shortening and sugars. Add eggs and pumpkin. Mix dry ingredients and add. Drop on greased sheet and bake at 350 degrees for 15 minutes. "A yummy, moist, soft cookie."

Alberta Cunningham



PUMPKIN RAISIN NUT COOKIES

1/2	cup shortening	1-1/4	cup brown sugar
2	eggs	1	tsp. vanilla
1-1/2	cup pumpkin	2-1/2	cups sifted flour
4	tsp. baking powder	1/2	tsp. salt
1/2	tsp. cinnamon	1/2	tsp. nutmeg
1	cup raisins	1	cup chopped nuts

Cream shortening and sugar; add eggs. Beat well. Add flavoring and pumpkin. Sift dry ingredients; blend into creamed mixture. Fold in raisins and nuts. Drop by heaping teaspoonfuls onto greased cookie sheet. Bake at 375 degrees for about 15 minute. Cool on a rack; store or freeze.

Elaine Dickerhoof

SANTA'S WHISKERS

1 cup butter or margarine, softened
1 cup sugar
2 TBSP. milk
1 tsp. vanilla or rum flavoring
2-1/2 cups flour
3/4 cup finely chopped red or green candied cherries
1/2 cup finely chopped pecans
3/4 cup flaked coconut

In a mixing bowl, cream together butter and sugar. Blend in milk and vanilla. Stir in flour, cherries and pecans. Form dough into two 8" rolls. Roll in coconut to coat outside. Wrap in waxed paper or plastic wrap. Chill thoroughly. Cut into 1/4" slices. Place on ungreased cookie sheet. Bake at 375 degrees until edges are golden, about 12 minutes. Makes about 60.

Avanelle Dickinson

SEVEN LAYER COOKIES

1/4 lb. (1/2 cup) butter or oleo
1 - 1-1/2 cups graham cracker crumbs
1 cup coconut
6 oz. chocolate chips
6 oz. butterscotch chips
1 16 oz. can sweetened condensed milk
1/2 - 1 cup chopped walnuts or pecans

Melt butter in 9x13" pan. Sprinkle in layers, as listed, drizzling milk evenly over mixture. Top with finely chopped nuts. Bake in preheated 350 degree oven for 25-30 minutes.

Alberta Cunningham
Mildred Jones (memory)

SOFT SUGAR COOKIES

3	egg whites	2	tsp. baking powder
2	cups sugar	2	tsp. baking soda
1	cup Crisco oil	2	tsp. cream of tartar
1	tsp. vanilla	6	cups flour
1	cup buttermilk		

Beat egg whites; add sugar, Crisco, vanilla and beat. Add buttermilk, flour with baking powder, soda and cream of tartar and mix all together. Roll out and cut on well-floured surface. Bake at 350 degrees for 10-12 minutes. This is a good recipe for Christmas cut-out cookies, iced and decorated. (Freeze well.)

Sue Yarian

WALNUT FROSTIES

2	cups flour	1/2	tsp. baking soda
1/4	tsp. salt	1	cup firmly packed brown sugar
1/2	cup butter or margarine, softened	1	egg
1	tsp. vanilla		

Walnut topping: (in small mixing bowl, combine & blend well)

1	cup chopped walnuts	1/2	cup firmly packed brown sugar
1/4	cup dairy sour cream		

Preheat oven to 350 degrees. In large mixer bowl, combine all ingredients except topping. Blend well at low speed. Shape into 1" balls. Place 2 inches apart onto ungreased cookie sheets. Make a depression in center of each cookie. Spoon 1 tsp. Walnut Topping in each cookie. Bake at 350 degrees for 12-14 minutes until delicately browned.

Janet Moser

WISHING COOKIES

3-1/4	cups all-purpose flour	1	tsp. baking soda
1	tsp. ground cinnamon	3/4	tsp. ground ginger
1/4	tsp. ground nutmeg	1	cup butter or margarine
1-1/2	cups sugar	1	egg
2	TBSP. molasses	1	TBSP. water
1/2	tsp. grated orange or lemon peel	Lace Icing	

Stir together flour, baking soda, cinnamon, ginger and nutmeg. In a large mixer bowl, beat butter or margarine til softened. Add sugar and beat til fluffy. Add egg, molasses, water and peel and beat well. Gradually add flour mixture, beating til well mixed. Cover and chill about 2 hours or til easy to handle.

Roll dough 1/8" thick. Cut with cookie cutters. Place on an ungreaseed cookie sheet and bake in a 375 degree oven about 8 minutes or til done. Remove and cool. With a decorating bag and writing tip, pipe on a design with Lace Icing. Makes about 100.

Lace Icing: Stir together:

2	cups sifted powdered sugar	1/2	tsp. vanilla
approx. 2 TBSP. milk			

Add enough milk to make icing of piping consistency. You can color icing if you want.

Making a Wish:
Put the cookie in the palm of your hand. Press in the center with one finger. If the cookie breaks into 3 pieces, and you can eat all three without saying a word, you get to make a wish. (Keeping quiet is the hard part!)

Taryn Raber

APRICOT JELLO DESSERT

1 cup crushed pineapple (drained)
1 6 oz. package apricot jello
1 cup cold water

Boil above for 10 minutes. Stir occasionally. Let cool. Whip:

1 lg. package cream cheese (softened) - Add to cooled jello mixture. Refrigerate until almost set.

Fold in:

1 pkg. whipped Dream Whip
1 cup chopped nuts
1 cup chopped celery

Return to refrigerator and chill until set.

Elaine Dickerhoof

BONNIE'S FROZEN FRUIT

1-1/4 cup sugar
1/2 cup water

Mix above, boil and cool.

1 lg. can sliced peaches
1 6 oz. can frozen orange juice
6 bananas (sliced)
1 lg. can crushed pineapple
3 cans water

Add fruit to sugar & water mixture. Put in cups and freeze.

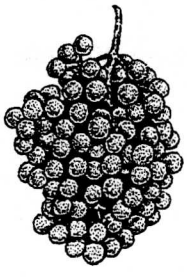
Betty Kimes

CHOCOLATE CANDY BAR DESSERT

2	cups chocolate wafer cookie crumbs	1/2	cup sugar, divided
1/2	cup (1 stick) butter or margarine,melted	1	8 oz. pkg. cream cheese, softened
1	12 oz. tub Cool Whip, thawed, divided	1	cup chopped chocolate candy bars
3	cups milk	2	(4 serving size) pkgs. Jello chocolate flavor instant pudding

Mix cookie crumbs, 1/4 cup of sugar and butter in 9x13" pan. Press firmly onto bottom of pan. Refrigerate for 10 minutes. Mix cream cheese and remaining 1/4 cup of sugar in medium bowl with wire whisk until smooth. Gently stir in 1/2 of the whipped topping. Spread evenly over crust. Sprinkle chopped candy bars over cream cheese layer. Pour milk into large bowl. Add pudding mixes. Beat with wire whisk for 1 minute. Pour over chopped candy bar layer. Let stand 5 minutes or until thickened. Spread remaining whipped topping over pudding layer. Refrigerate 2 hours or until set. Garnish with additional chopped candy bars. Store leftover dessert in refrigerator.

Jena Greenwald



CRANBERRY FLUFF

2	cups ground cranberries	3	cups small marshmallows
3/4	cup sugar	2	cups chopped apples
2	cups green grapes	1/2	cup walnuts
1	small Cool whip		

Combine cranberries, marshmallows and sugar. Cover and chill overnight. Add the rest of the ingredients and fold in Cool Whip.

Betty Kimes

FROZEN BANANA SPLIT DESSERT

Graham cracker crumbs - crushed to cover the bottom of an 11x15" pan.

Slice 2 or 3 bananas thinly over the crumbs.

Slice 1/2 gallon Neapolitan ice cream into 1" slices and place over bananas.

Add 1/2 cup chopped walnuts and freeze.

Melt 1 cup chocolate chips and
1/2 cup butter
Add 2 cups powdered sugar and
1-1/2 cup evaporated milk
Cook mixture until thick and smooth. Remove from heat and add 1 tsp. vanilla. Cool chocolate mixture and pour over frozen ice cream and return to freezer. When chocolate is hardened, spread with Cool Whip, graham cracker crumbs and maraschino cherries. Will keep in freezer several days (or until someone discovers it).

Margaret Markle

FRUIT PIZZA

1	20 oz. pkg. refrigerated sugar cookie dough		
1	8 oz. cream cheese, softened	1/3	cup sugar
1/4	cup orange or apricot marmalade	1	tsp. vanilla
1	tsp. water		
Fruit(s)	of your choice		

Heat oven to 350 degrees. Slice cookie dough and place on a 10x15xl" baking pan. Press dough evenly into pan. Bake 8-10 minutes until brown. Cool. In a small bowl, beat cream cheese, sugar and vanilla until fluffy. Spread over crust. Arrange fruit over cream cheese. (I use peaches, strawberries and blueberries.) In a bowl, combine marmalade and water. Spoon over fruit. Refrigerate 1 hour. Cut into squares.

Betty Kimes

LIME JELLO DESSERT

2	boxes lime jello	2	cups hot water (no cold water)
1	can crushed pineapple	1	qt. Butter Pecan ice cream

Blend jello in water until dissolved. Add pineapple and ice cream and refrigerate.

Betty Kimes

PEACHES AND CREAM CHEESECAKE

3/4	cup flour	1	tsp. baking powder
1/2	tsp. salt	1	small box dry vanilla pudding mix (not instant)
3	TBSP. oleo, softened		
1	egg	1/2	cup milk
1	15-20 oz. can pineapple chunks, well drained (reserve juice)	1	8 oz. pkg. cream cheese softened
1/2	cup sugar	3	TBSP. reserved juice
1	TBSP. sugar	1/2	tsp. cinnamon

Combine flour, baking powder, salt, pudding mix, oleo, egg and milk in a bowl and beat two minutes. Grease a 9" square baking dish. Pour mixture into pan. Pour pineapple over batter. Combine cream cheese, 1/2 cup sugar and 3 TBSP. reserved juice. Beat 2 minutes and spoon over batter within 1" of edge. Combine 1 TBSP. sugar and cinnamon and spread over cream cheese. Bake at 350 degrees for 30-35 minutes. Filling will be soft. Refrigerate.

Betty Kimes

RICE PUDDING

4	cups milk	1	pkg. (4 serv.) Jello instant pudding mix
1	cup Minute Rice	1/4	tsp. cinnamon
1/4	cup raisins	1/8	tsp. nutmeg
1	egg, well beaten		

Mix milk, pudding mix, raisins, egg and rice in saucepan. Stir over medium heat until mixture comes to a boil. Cool 5 minutes, stirring twice. Pour into dessert dishes or bowl. Sprinkle with cinnamon and nutmeg. Serve warm.

Avanelle Dickinson

STRAWBERRY CRUMBLE DESSERT

4	cups fresh strawberries, sliced	1-1/4 cups	whole wheat flour
1-1/4	cups quick-cooking oats	2/3	cup brown sugar, firmly packed
1/2	tsp. baking soda	1/8	tsp. salt
2/3	cup cold butter or margarine	2	TBSP. granulated sugar
1/2	tsp. ground cinnamon		

Preheat oven to 350 degrees and lightly butter a 9" square baking pan. Drain sliced strawberries on paper towels to remove excess moisture, if particularly juicy. In a large mixing bowl, blend together the flour, oats, brown sugar, baking soda and salt. Cut in the cold butter or margarine until the mixture resembles coarse crumbs. Reserve 1-1/2 cups of the mixture for the dessert topping. Press the remaining mixture into the bottom of the prepared baking pan. In a clean bowl, combine the granulated sugar, cinnamon and fresh strawberries. Spoon the mixture over the top of the prepared crust in the baking pan. Sprinkle the reserved portion of the crumb mixture over the top of the berries. Bake for 35-40 minutes, or until golden brown. Serve warm in bowls.

Nancy Fugelberg

STRAWBERRY PRETZEL DESSERT

2 cups crushed pretzels
3 tsp. sugar
3/4 cup melted margarine

Mix together and bake at 400 degrees for 8 minutes in a 9x13" pan. Cool.

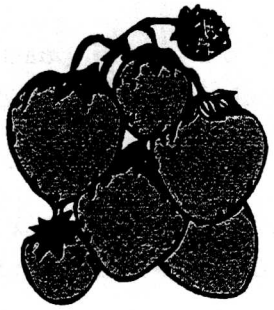
1 8 oz. cream cheese, softened
1 8 oz. Cool Whip
1 cup powdered sugar

Mix cream cheese and sugar. Beat in Cool Whip. Spread over crust.

2 small boxes Strawberry Jello
2 cups boiling water
2 10 oz. pkgs. frozen strawberries

Mix jello and water until dissolved. Add frozen strawberries and when partly set, spread over cheese mixture. Chill.

Barbara Moser



"Sing joyfully to the Lord, you righteous; it is fitting for the upright to praise Him."
(Psalm 32:11)

KITCHEN AID PIE CRUST

(I use my mixer to make - only takes a couple of minutes!)

1-1/2 cups flour, sifted
1/2 cup shortening (I use butter flavor Crisco)
1/2 tsp. salt
3-4 TBSP. cold water

This is always just right. I usually double the recipe.

Mabel Matz

PIE PASTRY MIX

7 cups sifted all purpose flour
2-1/3 cups (1 lb.) Crisco, divided in half
1 TBSP. salt
cold water (see instructions)

Mix flour and salt together. For tenderness: Cut in the first half of the Crisco until fine as meal. For flakiness: Cut in remaining Crisco until particles are the size of peas. Store in closed container on pantry shelf.

For 2 crust pie: add 5 TBSP. of water to 3 cups of pastry mix. For 1 crust pie: add 3 TBSP. water to 1-3/4 cup mix. Recipe makes enough for six single crust pies. Do not try to double batch.

Pastry for one pie or two crusts: mix 2-1/2 cup flour, 1 tsp. salt. Divide 3/4 cup Crisco and cut in half and half. Add 5 TBSP water and mix. Important: measurements must be exact.

Nancy Sutton

APPLE PIE

Double pie crust

7 pie baking apples, peeled, cored and sliced (or an equal amount of other fruit)

Place in pie crust bottom.

Mix:

1 cup sugar
1/4 cup brown sugar
1 tsp. cinnamon
2 TBSP flour

Sprinkle over the top of your fruit. Using a fork, gently lift fruit to help dry mixture settle throughout the fruit. Sprinkle 6- 8 drops of lemon juice over the pie.

Preheat oven to 425 degrees. Add the top pie crust, crimp the edges and brush with egg whites, slightly beaten. Sprinkle lightly with sugar. Bake at 425 degrees for 10 minutes. Reduce heat to 375 degrees and bake for an additional 40-45 minutes. Check for doneness after 35 minutes.

Bonnie Millard

CREAMY BANANA PECAN PIE

1 cup flour
1 cup finely chopped pecans
1 cup powdered sugar
3 large, firm bananas, sliced
1 3.4 oz. pkg. instant vanilla pudding mix
1/2 cup butter or margarine, softened
1 8 oz. cream cheese, softened
1 8 oz. frozen whipped topping, thawed, divided
1-1/3 cups cold milk

Combine: flour, butter and pecans. Press onto the bottom and up the sides of a greased 9" pie plate. Bake at 350 degrees for 25 minutes. Cool completely. In a bowl, beat cream cheese and sugar. Fold in 1 cup of whipped topping. Spread over crust. Arrange bananas on top. In a bowl, whisk pudding mix and milk. Pour over bananas. Top with remaining whipped topping. Garnish with pecans. Refrigerate until serving.

Nancy McDaniel

FRESH BLUEBERRY CREAM PIE

1 9" pie shell
1 cup sour cream
2 TBSP. flour
3/4 cup sugar
1 tsp. vanilla
1/4 tsp. salt
1 egg, beaten
2-1/2 cups fresh berries
3 TBSP. flour
3 TBSP. butter
3 TBSP. chopped pecans or walnuts

Combine cream, 2 TBSP. flour, sugar, vanilla, salt and egg. Beat 5 minutes in a mixer. Fold in berries, pour filling in pie shell and bake 25 minutes at 400 degrees. Combine flour, butter and nuts and mix well. Sprinkle over top of pie after baking. Bake for 10 more minutes. Chill for several hours before serving.

Avanelle Dickinson

CHOCOLATE TRUFFLE TART

Crust:

2/3 cup all purpose flour
1/2 cup ground walnuts
1/3 cup Nestle Toll House Baking Cocoa
1/2 cup powdered sugar
6 TBSP. butter or margarine, softened

Filling:

1-1/4 cups heavy whipping cream
2 cups (12 oz.) Nestle Toll House semi-sweet chocolate morsels
1/4 cup granulated sugar
2 TBSP. seedless raspberry jam

Sweetened whipped cream (optional)
Fresh raspberries (optional)

Preheat oven to 350 degrees. Prepare crust: Beat flour, powdered sugar, nuts, butter and cocoa in large mixer bowl until soft dough forms. Press dough onto bottom and up sides of ungreased 9 or 9-1/2" fluted tart pan with removable bottom. Bake for 12-14 minutes or until puffed. Cool completely in pan on a wire rack.

For filling: Bring cream and sugar in medium saucepan just to a boil, stirring occasionally. Remove from heat. Stir in morsels and jam; let stand for 5 minutes. Whisk until smooth. Transfer to small mixer bowl. Cover; refrigerate for 45 to 60 minutes or until mixture is cooled and slightly thickened. Beat for 20-30 seconds or just until color lightens lightly. Spoon into crust. Refrigerate until firm. Remove side of pan; garnish with whipped cream and raspberries, if desired. May be made in 9" pie plate.

Nancy Fugelberg

C.P.R. PIE (COCONUT-PECAN-RAISIN)

Mix together:

3-1/2 TBSP. butter
1-1/2 cup sugar
3/4 cup pecans
3/4 cup raisins
1-1/2 tsp. vinegar
3 eggs, beaten
3/4 cup coconut

Mix together and put in unbaked pie crust and bake 30 minutes in 350 degree oven (may need longer to bake).

Ruth Baker

GRAPE PIE

1 cup sugar
1/4 tsp. salt
1-1/2 TBSP. butter
4 cups grapes (squeeze the inside out and cook the insides - run them through a sieve to remove the seeds - then add to the pulp and other ingredients)
1/4 cup flour
1 TBSP. lemon juice

Pour into pie crust.

Topping: Mix together and spread on top of grape filling.

1/2 cup flour
1/3 cup butter
1/2 cup sugar

Bake at 350 degrees for 35-40 minutes. (This was Grandma Kimes' receipt.)

Betty Kimes

KENTUCKY DERBY PIE

1	cup white sugar	1/2	cup flour
2	eggs, slightly beaten	1/4	cup butter, melted
6	oz. pkg. chocolate or carob chips	1	cup chopped pecans
1	tsp. vanilla	1	uncooked pie shell

Mix sugar and flour, add eggs, margarine, pecans, chocolate chips, and vanilla. Beat together. Pour into shell. Bake at 325 degrees for 1 hour.

Kim Walters
(wife of former minister)

LEMON SPONGE OR LEMON CAKE PIE

Combine:

1	cup sugar	pinch of salt	
2	TBSP. flour	2	egg yolks
2	TBSP. water	add the beaten whites last	
1	TBSP. butter	1	cup milk

rind of one lemon, grated (2 TBSP.)

Bake in unbaked pie shell at 350 degrees for 30 minutes.

Avanelle Dickinson

NEVER-FAIL MERINGUE

Mix dry until all looks alike:
2-1/2 TBSP. sugar — 1 TBSP. cornstarch
pinch of salt

Add:
1/2 cup water — 1 tsp. vanilla
Boil until clear. Cool.

Beat: 3 egg whites and add: 6-8 TBSP. sugar as you beat.

Put cooked mixture into egg whites, beating gradually until it forms soft peaks. Add to the prebaked and cooled pie. Then bake at 325 degrees for 30 minutes. (This will stay up for at least 2 days if kept where it is cool. Does not weep.) Farm & Dairy recipe.

Mabel Matz

PEACH CUSTARD PIE

2 cups sliced peaches in unbaked pie shell

Combine and pour over peaches:
1 cup sugar — 2 TBSP. flour
2 eggs, beaten

Bake at 400 degrees for 15 minutes; reduce heat to 350 degrees and bake for 30 minutes more.

Betty Kimes

PEANUT BUTTER PIE

1 8 oz. pkg. cream cheese, softened
3/4 cup peanut butter
1 8 oz. container Cool Whip
1 cup powdered sugar
1/2 cup milk

Cream powdered sugar, cream cheese and peanut butter. Add milk and mix thoroughly. Add Cool Whip. Put in pie shell (graham cracker or baked) and put in freezer until very cold. Yummy!!

Becky Howard Shattuck

PECAN PIE

3/4 cup white sugar
3 eggs, slightly beaten
1 tsp. vanilla
9" pie shell, baked for 5 minutes
1 cup dark Karo syrup
4 TBSP. butter
1 cup pecans, chopped or whole

Boil sugar and syrup for 2 minutes. Add butter. Cool. Add eggs and mix well, then vanilla. Mix well and stir in nuts. Pour into pie shell and bake at 350 degrees for 40 minutes.

Ann Miller (memory)

SWEET POTATO PRALINE PIE

1 15 oz. can cut yams
2 eggs
1 tsp. cinnamon
1/2 tsp. ginger
1 9" pastry shell, unbaked
3 TBSP. dark brown sugar
1 14 oz. can sweetened condensed milk
1/2 tsp. nutmeg
1/2 tsp. salt
12-14 pecan halves
3 TBSP. whipping cream

Heat oven to 375 degrees. Combine yams, condensed milk, eggs, spices and salt. Beat at medium speed until smooth. Pour in pie shell. Bake for 50 minutes or until knife inserted in center comes out clean. Let cool slightly, arrange pecan halves in circle on top of pie. Set aside. In saucepan, combine dark brown sugar and whipping cream. Cook over medium heat, stirring constantly until sugar dissolves. Reduce heat and simmer for 5 minutes. Let cool 5 minutes. Spoon over pie. 8 servings.

Jena Greenwald

IMPOSSIBLE PUMPKIN PIE

3/4	cup sugar	1/2	cup Bisquick
2	TBSP. melted butter or margarine	1	13 oz. can evaporated milk
2	eggs	1	16 oz. can pumpkin
2	tsp. vanilla		

Mix altogether and pour into greased 9 or 10" pie plate. Bake at 350 degrees for 50-55 minutes or until knife inserted comes out clean.

Dorothy Oyster

"Be of good courage, and He shall strengthen your heart, all ye that hope in the Lord." (Psalms 31:24)

PERFECT RHUBARB PIE

4	cups sliced fresh rhubarb	4	cups boiling water
1-1/2	cups sugar	3	TBSP. all purpose flour
1	tsp. quick-cooking tapioca	1	egg
2	tsp. cold water		
Pastry for double-crust pie (9")		1	TBSP. butter or margarine

Place rhubarb in a colander and pour water over it; set aside. In a bowl, combine sugar, flour and tapioca. Mix well. Drain rhubarb; add to sugar mixture and toss to coat. Let stand 15 minutes. Beat egg and water; add to rhubarb mixture and mix well. Place in bottom crust. Dot with butter. Cover with remaining pastry; flute edges. Cut slits in top crust. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees; bake 40-50 minutes longer til filling is bubbly.

Margaret Sutton

RHUBARB PIE

1	egg, well beaten	1	cup sugar
2	cups finely sliced rhubarb	1/2	cup graham cracker crumbs
2	TBSP. melted butter	dash	salt

Combine sugar and egg, add rhubarb, crumbs, salt and butter. Mix thoroughly, pour into unbaked pie shell.

Topping:

1/4	cup butter	1/2	cup brown sugar
2	TBSP. flour (plus)	dash	salt

Mix until crumbly, put on top of pie. Bake at 350 degrees for 35 minutes.

Avanelle Dickinson

PINEAPPLE CREAM CHEESE PIE

Blend:

1/3	cup sugar	1	TBSP. cornstarch

Add:

1 9 oz. can crushed pineapple.

Cook, stirring constantly until thick and clear. Cool. (I double this for a large pie.)

Blend:

1	8 oz. cream cheese, softened	1/2	cup sugar

Add:

2 eggs, one at a time, stirring well after each.

Blend in:

1/2	cup milk	1	tsp. vanilla

Spread pineapple mixture over bottom of a 9" pie shell. Pour cheese mixture over and sprinkle with chopped nuts. Bake at 400 degrees for 10 minutes. Reduce heat to 325 degrees for 50 minutes. Hide it!

Denise O'Brien

AMY'S APPLE CRISP

Combine:
1/8 cup lemon juice
1/8 cup water
and pour over (5) apples, cored and sliced.
Combine and sprinkle over apples:
1/2 cup rolled oats
1/2 cup flour
1/2 cup brown sugar
6 TBSP. butter
salt
1/2 cup sugar
cinnamon (to taste)

Bake at 350 degrees for 30 minutes.

Betty Kimes

COLORADO PEACH COBBLER

1 cup sugar
2 TBSP. all-purpose flour
1/4 tsp. ground nutmeg
4 cups sliced peeled fresh peaches

Topping:
1 cup sugar
1 cup all-purpose flour
1 tsp. baking powder
1 tsp. salt
1/3 cup cold butter
1 egg, beaten

Ice cream, optional

In a bowl, combine sugar, flour and nutmeg. Add peaches; stir to coat. Pour into greased 11x7x2" baking pan. For topping, combine sugar, flour, baking powder and salt; cut in the butter until the mixture resembles fine crumbs. Stir in egg. Spoon over peaches. Bake at 375 degrees for 35-40 minutes or until filling is bubbly and topping is golden. Serve hot (with ice cream if desired) or cold.

Jennifer Huddleston

FRUIT COBBLER

Mix together:

3/4	cup flour	1/2	cup sugar
1/2	cup milk	4	TBSP. melted butter
1	tsp. baking powder		

Then mix:

3	cups fresh fruit (canned fruit may be substituted but do not add the extra sugar)	1	cup sugar

Place fruit mixture on bottom of 8x8" baking dish and spread flour mixture on top. Bake at 350 degrees for 35 to 40 minutes.

Dorothy Oyster

GRANDMA'S BISCUIT SHORTCAKE

2	cups flour	3	tsp. baking powder
3	TBSP. sugar	pinch of salt	
1/4	cup butter	2/3	cup milk
1	egg		

Sift together flour, baking powder, sugar and salt. Cut butter into the mixture. With fork, lightly beat milk with egg. Add to flour/butter mixture and stir just until moistened. Drop by spoonsfull into greased muffin tins. Bake at 375 degrees for 20 minutes. Serve warm with fresh fruit and milk or cream. Wonderful with strawberries!

Diane Dillon

RHUBARB CRISP

4	cups rhubarb	3/4	cup sugar
2	TBSP. tapioca	1	cup water
1/2	tsp. vanilla	1	cup flour
3/4	cup oatmeal	1	cup brown sugar
1	tsp. cinnamon	1/2	cup melted butter

Combine sugar, tapioca and water. Cook and stir until clear. Add vanilla and pour over rhubarb. Combine the rest and pour over rhubarb. Bake at 350 degrees for 30 minutes.

Betty Kimes

SUGAR FREE RECIPES

SUGAR FREE APRICOT CREAM CHEESE PINWHEELS

1	cup margarine	1	8 oz. pkg. cream cheese, softened
1/4	tsp. salt	2	cups flour
2/3	cups Apricot Simply Fruit	1	cup finely chopped nuts

Beat margarine, cream cheese and salt until smooth. Add flour to make dough. Using hands, flatten dough on waxed paper. Chill. Roll cold pastry into 12x14" rectangle between waxed paper. Mix Simply Fruit and nuts. Spread to 1/2" of edge of dough. Roll up from long side. Press seam firmly. Cut log in half. Wrap and chill until very firm. Grease cookie sheet. Cut rolls in 1/4" slices. Bake 13 minutes at 350 degrees.

Nona Shuette

SUGAR FREE PEACH CREAM PIE

3/4 cup flour
1 egg
1/2 tsp. salt
3 TBSP. butter
1 tsp. baking powder
1/2 cup milk
1 pkg. (not instant) sugar free vanilla pudding mix

Mix altogether 2 minutes. Pour into greased 10" pie pan. Drain large can peaches well, reserving juice. Pour peaches over batter. Mix 8 oz. cream cheese, 8 packets Nutrasweet, 3 TBSP. peach juice. Spoon over peaches to 1" of edge of batter. Mix 1-2 packets Nutrasweet and 1/2 tsp. cinnamon. Sprinkle over top. Bake 30-35 minutes in 350 degree oven. Filling will appear soft. Store in refrigerator.

Ruby Anderson
Nona Schuette

SUGAR FREE CREAM PUFF CAKE

Crust:
1 cup boiling water
4 eggs
1 stick butter
1 cup flour

Filling:
2 sm. boxes instant sugar free vanilla pudding
2-1/2 cups milk
1 8 oz. cream cheese, softened
Fat free Cool Whip

Preheat oven to 400 degrees. Boil water and butter. Remove from heat. Using electric mixer, mix in flour and eggs one at a time. Pour into 9x13" greased pan. Bake 30 minutes. Cream the cream cheese, add pudding mix and slowly add milk. Spread over cooled crust. Top with fat free Cool Whip. Refrigerate overnight.

Nona Schuette

SUGAR FREE CREAMY PINEAPPLE DESSERT

1	20 oz. can pineapple tidbits	1	3-1/8 oz. pkg. sugar free vanilla pudding mix (not instant)
1	3 oz. pkg. sugar free lemon jello	2	cups sugar free vanilla cookies, crumbled
1	carton fat free Cool Whip		
1/4	cup melted butter		

Combine cookie crumbs and melted butter. Press into 9" square baking dish. Bake at 375 degrees for 8 minutes. Set aside and cool. Drain pineapple. Add water to juice to make 2 cups liquid. Combine pudding mix, jello and liquid in saucepan. Cook, stirring over medium heat until mixture comes to a full boil. Pour into bowl. Chill until thickened. Fold Cool Whip into pudding mixture. Pour into cooled crust. Top with pineapple tidbits. Chill 2 hours.

Nona Schuette

SWEETS:

CINNAMON CANDY POPCORN

8	qts. plain popped popcorn	1	cup butter or margarine
1/2	cup light corn syrup	1	9 oz. pkg. red hot candies

Place popcorn in a large bowl and set aside. In a saucepan,combine butter, corn syrup and candies. Bring to a boil over medium heat, stirring constantly. Boil for 5 minutes, stirring occasionally. Pour over popcorn and mix thoroughly. Turn into 2 greased 15x10x1" baking pans. Bake at 250 degrees for 1 hour, stirring every 15 minutes. Remove from pans and place on waxed paper to cool. Break apart. Store in airtight containers or plastic bags.

Charlotte Cassidy

HOMEMADE CARAMELS

2	cups granulated sugar	1-1/2	cup dark sweet corn syrup
1/2	lb. butter (do not substitute)	1	pt. heavy cream, divided
vanilla		1	cup chopped nuts (walnuts or pecans) if desired

Place sugar, butter, corn syrup and 1/2 pint heavy cream into large heavy saucepan and bring to a rolling boil. Add remaining 1/2 pint of heavy cream, bit by bit, never letting the syrup stop boiling until it reaches the hard ball stage at 245 degrees. Be patient, it will get there! Add 1 tsp. of vanilla and chopped nuts if desired. Pour into large, shallow buttered pan (1" deep cookie sheet or 9x13" glass baking dish). When cooled, cut into 1" pieces and wrap in waxed paper. Approx. 60 pcs. Tuck these into a little waxed paper lined box and tie with a piece of homespun material! (My favorite candy to make at Christmas!)

Carol Ott

VEGETABLES

He makes grass grow for the cattle, and plants for man to cultivate -- bringing forth food from the earth (Psalm 104:14).

VEGETABLES

	Page
CALICO BEANS	135
FAVORITE BARBECUED BEANS	135
HOT BEAN CASSEROLE	135
PINEAPPLE BAKED BEAN CASSEROLE	136
RANCH BEANS	136
BROCCOLI CASSEROLE	136
BROCCOLI WITH LEMON	137
BROCCOLI, CHEESE AND RICE	137
BROCCOLI SOUFFLE	137
SCALLOPED BROCCOLI	138
CARROT CASSEROLE	138
GOLDEN GLOW CARROTS	139
ORANGE HONEY GLAZED CARROTS	139
SCALLOPED CARROTS	139
ZIPPY BAKED CARROTS	140
BAKED CORN	140
CORN PUDDING	140
CORN PUDDING	141
CORN RECIPE	141
CORN AND SPINACH PARMESAN	142
STUFFED GREEN PEPPERS	142
WILTED LETTUCE	142
BARB'S CHEESY POTATOES	143
CHEESY POTATOES ON THE GRILL	143
EASY POTATO CASSEROLE	144
MAKE AHEAD MASHED POTATOES	144
POTATO-BROCCOLI CASSEROLE	144
POTATO SOUFFLE	145
SPINACH LASAGNA	145
SWEET POTATO BALLS	146
SWEET POTATO CASSEROLE	146
SWEET POTATO CASSEROLE WITH TOPPING	146
SUMMER VEGETABLE TERRINE	147
ZUCCHINI CASSEROLE	147

CALICO BEANS

1 lb. hamburger
1/2 lb. bacon, chopped

Brown above and pour off grease. Add:

1 med. onion, chopped & browned
1 tsp. table mustard
3/4 cup brown sugar
4 TBSP. vinegar
1 can kidney beans
1 tsp. salt
1/2 cup catsup
1/2 cup white sugar
1 lb. (2 cans) pork & beans
1 pkg. frozen limas, cooked

Mix and bake at 350 degrees for 40 minutes. Can be frozen and baked later.

Ann Zeller

FAVORITE BARBECUED BEANS

1 lb. ground beef
salt & pepper
1/2 cup ketchup
1 TBSP. vinegar (optional)
1/2 cup onion, chopped
1 1 lb. 12 oz. can pork & beans
1 TBSP. Worcestershire sauce
1/4 tsp. Tabasco sauce

Brown beef and onion, pour off fat. Add remaining ingredients and bake for 30 minutes at 350 degrees.

Elaine Dickerhoof

HOT BEAN CASSEROLE

1 can butter beans
1 can lima beans
1 can baked beans
1 can green beans
1 can kidney beans

Drain all but the baked beans. Fry eight slices of bacon. Save fat. Add:

1 cup brown sugar
1/2 cup garlic vinegar
1 tsp. salt
1/2 tsp. dry mustard
1 clove garlic

Saute: 2 onions and add to the sauce. Simmer 20 minutes, then add beans and bacon. Bake uncovered for 1 hour at 350 degrees.

Janice Locke

PINEAPPLE BAKED BEAN CASSEROLE

1 can baked beans
1 can butter beans
1/2 cup ketchup
1 TBSP. prepared mustard
1 can kidney beans
1/2 can pineapple tidbits
1/4 cup brown sugar

Combine and bake at 350 degrees for 45 minutes.

Norma Dickerhoof

RANCH BEANS

1/2 lb. bacon, cut up
3 lg. onions, chopped
Brown and drain.
Add:
2 cans tomato soup
1 cup brown sugar
1-1/2 lb. ground beef
3 cans SeaSide butter beans, drained (small ones)

Combine and bake at 350 degrees for one hour. You can use baked beans, but omit tomato soup.

Nancy Sutton

BROCCOLI CASSEROLE

1/2 lb. bacon, fried and crumbled
1 cup water chestnuts
1 lb. pkg. frozen broccoli
1/2 cup onions, chopped
1 can mushroom soup
bread crumbs

Brown onions in bacon grease. Cook broccoli until tender. Mix together with above ingredients. Place in casserole and cover with bread crumbs. Bake approx. 30 minutes at 350 degrees.

Dorothy Oyster

BROCCOLI WITH LEMON

1	lb. fresh broccoli, cut in pcs.	3	TBSP. water
1	TBSP. lemon juice	1-1/2	tsp. oil
1/4	tsp. salt	1/8	tsp. pepper
1/8	tsp. chicken bouillon granules		

Cook broccoli in boiling water until crisp-tender. Drain. Combine 3 TBSP. water, lemon juice, oil, salt, pepper and bouillon. Bring to boil. Stir in broccoli.

Janet Moser

BROCCOLI, CHEESE AND RICE

1	10 oz. chopped broccoli	1	8 oz. jar Cheez Whiz
2/3	stick butter	1/2	cup Minute Rice

Grease 1-1/2 qt. casserole. Layer 1/2 of each ingredient, then repeat. Bake at 350 degrees for 1 hour.

Bev Frank

BROCCOLI SOUFFLE

2	pkg. broccoli, fresh or frozen	1	cup cooked rice
1	med. or lg. onion, chopped		

Saute onion and mix in broccoli and rice. Add:

1	can cream of celery soup	1	can cream of chicken soup
1	small jar Cheez Whiz or grated cheese		

Put bread croutons and butter on top. Bake at 350 degrees for 45 minutes until bubbly.

Ann Miller (memory)

SCALLOPED BROCCOLI

2	10 oz. pkg. frozen broccoli	1	stick butter
4	TBSP. flour	2	cups milk
4	chicken bouillon cubes	6	TBSP. butter
1	8 oz. pkg. Pepperidge Farm Herb Crumb Stuffing	2/3	cup water

Cook and drain broccoli. Combine butter, flour, milk, and bouillon, heat and pour over broccoli in a casserole. In skillet melt 6 TBSP. butter and stir in stuffing mix and water. When well blended, spread on top of broccoli. Bake at 350 degrees for 30 minutes.

Ruth Baker

CARROT CASSEROLE

2	lb. med. carrots, cooked and sliced or mashed	1/2	cup milk
		1/2	cup sugar
1/3	cup butter or margarine, melted	2	eggs, beaten
1	tsp. vanilla extract		
	TOPPING:		
2/3	cup packed brown sugar	1/3	cup all-purpose flour
2	TBSP. cold butter or margarine	2/3	cup chopped pecans
2/3	cup flaked coconut		

Combine carrots, milk, butter, sugar, eggs and vanilla. Place in a greased 1-1/2 qt. baking dish. Combine brown sugar and flour; cut in butter until crumbly. Stir in nuts and coconut. Sprinkle over carrot mixture. Bake, uncovered, at 350 degrees for 30 minutes or until heated through. Yield: 6-8 servings.

Barb Moser

GOLDEN GLOW CARROTS

5	med. carrots	1	TBSP. sugar
1	tsp. cornstarch	1/4	tsp. salt
1/4	tsp. ginger	1/4	cup orange juice
2	TBSP. butter or oleo		

Peel and slice carrots on the bias, about 1" thick. Cook, covered in boiling salt water until just tender, about 20 minutes. Combine dry ingredients in small pan. Add orange juice; cook stirring constantly until the mixture thickens and bubbles. Boil 1 minute, then stir in butter. Pour over hot carrots, tossing to cover evenly.

Ruth Baker

ORANGE HONEY GLAZED CARROTS

1	16 oz. can baby carrots	2	TBSP. orange juice
1-1/2	TBSP. butter or margarine	1	TBSP. brown sugar
1	TBSP. honey		

In small saucepan, over medium heat, heat carrots, drain and keep hot. In a second small pan, mix orange juice, butter, brown sugar and honey. Over medium high heat, bring to a boil and boil for 4-5 minutes or until sauce is reduced and syrupy, stirring often. (Do not burn.) Spoon over carrots to coat and serve.

Cheryl Blubaugh

SCALLOPED CARROTS

12	carrots	4	TBSP. butter
2	TBSP. flour (I use cornstarch)	2	cups milk
onion		1/4	tsp. salt
1/4	tsp. celery salt	1/2	cup diced cheese
1	tsp. mustard	1/8	tsp. pepper
crushed potato chips			

Dice carrots. Cook until tender but not too soft. Make white sauce with butter, flour and milk. Add onion, salts, pepper, mustard and cheese. Add carrots. Pour in casserole. Top with crushed potato chips. Bake at 350 degrees for 45 minutes.

Barbara Moser

ZIPPY BAKED CARROTS

5-6 cups sliced carrots (about 2 lb.) cut 1/4" thick, divided
6 slices Swiss cheese, divided

Sauce:
1 small onion, minced
3 TBSP. all-purpose flour
1/2 tsp. chili powder
4 TBSP. butter
1 tsp. salt
2 cups milk

Topping:
1 cup soft bread crumbs
5 slices bacon, cooked & crumbled
2 TBSP. butter, melted

On stovetop or in a microwave, blanch the carrots in a covered dish until tender-crisp. Layer half of the carrots in a shallow 2 qt. baking dish. Cover with half of the cheese. Repeat layers. Make sauce: saute onion in butter, blending in flour and seasonings. Cook and stir for one minute; add milk, stirring until it thickens. Pour over carrots and cheese. Blend bread crumbs with melted butter and spread on top. Bake at 350 degrees for 25 minutes. Top with crumbled bacon.

Janet Moser

BAKED CORN

1 can cream style corn
1/2 cup Eagle Brand milk
1 tsp. green pepper, chopped
2 eggs
1 TBSP. onion, chopped
1/2 tsp. salt

Combine and bake until firm.

Bessie Paige (memory)

CORN PUDDING

1 12 oz. can whole kernel corn
5 lightly beaten eggs
2 cans cream style corn

Combine above and add a mixture of:
1/4 cup sugar
1-1/2 tsp. salt
1 tsp. minced onion
4 TBSP. cornstarch
1/2 tsp. dry mustard

Stir in:
1/2 cup milk
1/2 cup melted butter

Pour into greased 3 qt. casserole; bake at 400 degrees for 1 hour, stirring once.

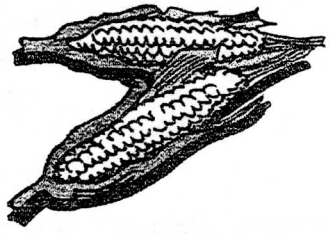
Ruth Baker

CORN PUDDING

3	large eggs	3	TBSP. constarch, mixed with 3 TBSP. water
1-1/8	cups evaporated milk	3	cups canned cream style corn
3/4	tsp. ground nutmeg	3	cups canned, drained kernel corn
4-1/2	TBSP. bourbon (optional)	3	TBSP. butter, melted
3/8	tsp. salt	3	TBSP. brown sugar
3/8	tsp. ground white pepper		

Preheat oven to 350 degrees. Butter a 2 qt. baking dish. Beat eggs and evaporated milk together in a large bowl. Stir in all remaining ingredients and pour mixture into baking dish. Bake 45 minutes or until slightly browned and a serving knife inserted into center comes out clean. Serve hot. Yield: 8-10 servings.

Carol Ott



CORN RECIPE

2	eggs	1	TBSP. butter
1	TBSP. flour	sugar to taste	
salt		1	can of corn
1	cup milk		

Beat egg yolks in milk. Beat whites and add. Mix with remaining ingredients and bake at 375 degrees for 45 minutes or until done.

Ethel Krabill

"A man's heart plans his way, but the Lord directs his steps." (Proverbs 16:9)

CORN AND SPINACH PARMESAN

1/4	cup onion, minced
1	1 lb. can cream style corn
1	tsp. vinegar
1/4	tsp. pepper
2	TBSP. parmesan cheese
4	TBSP. butter, melted
1-1/2	cup fresh or frozen spinach
1/2	tsp. salt
1/4	cup dry bread crumbs

Saute onions in 2 TBSP. butter. Add corn, spinach, vinegar, salt and pepper. Put in lightly greased baking dish. Blend remaining ingredients; sprinkle over vegetables. Bake at 400 degrees for 20 minutes or until brown and bubbly.

Becky Howard Shattuck

STUFFED GREEN PEPPERS

6	lg. green peppers
1	cup bread or cracker crumbs
1/4	tsp. pepper
1	can tomato soup (divided)
1/2	lb. ground beef
1	tsp. salt
1	TBSP. chopped onion

Cook peppers in boiling water 5 minutes, drain. Combine beef, crumbs, seasonings and 1/2 of soup. Stuff peppers with meat mixture, stand upright in a small baking dish. Pour over remaining soup and 1/2 can water. Bake at 350 degrees covered for 45 minutes and uncovered 15 minutes longer.

Bertha Raber (memory)

WILTED LETTUCE

2	eggs
1/4	cup sugar
1/2	cup vinegar
1/4	tsp. salt

Beat together and add to ham or bacon that has been fried. Leave a little fat in the pan; mix with fresh leaf lettuce or dandelion greens.

Beth Cunningham

BARB'S CHEESY POTATOES

8	med. potatoes, cut in 1/4's	3	TBSP. margarine
3	TBSP. flour		milk
3/4	of small brick of Velveeta cheese		salt & pepper to taste

Boil potatoes until almost done, cool a little, peel and set aside. In saucepan, combine margarine and flour. Add enough milk to make a smooth but thick sauce. Cut Velveeta cheese in chunks and add to sauce (to taste) and stir until melted. Add salt and pepper. Pour the sauce over the potatoes and gently mix. Spray a casserole dish with Pam and bake uncovered at 350 degrees for 20-30 minutes, or until bubbly and brown. (My best friend's recipe)

Bonnie Millard

CHEESY POTATOES ON THE GRILL

4	slices bacon	3	lg. baking potatoes
1	lg. onion, sliced	1	cup processed cheese, cubed
1/2	tsp. salt	1/4	tsp. black pepper
1/2	tsp. dried parsley	2	TBSP. butter or margarine
1	TBSP. bacon drippings		

Fry the bacon in a heavy skillet over med.high heat until crisp. Drain the bacon on paper toweling and crumble when cool enough to handle; set aside. Meanwhile, peel and slice the potatoes, placing them on a 9x13" double layer of aluminum foil as you go. Separate the onion slices into rings and layer them over the potato slices. Add the crumbled bacon bits, cheese, salt, pepper and parsley. Dot the potatoes with butter or margarine and drizzle the bacon fat over the top of the mixture. Wrap the foil loosely around the potatoes, making sure the ends are well sealed. Cook about 4 inches from the hot coals on the grill for about 1 hour or until tender. Turn the package often to keep the spuds from burning. Serve warm from the grill.

Nancy Fugelberg

EASY POTATO CASSEROLE

1	lg. bag frozen hash browns	2	cans cream of potato soup
1/4	cup onion, chopped	1	pkg. shredded sharp cheese
1	cup sour cream	parmesan cheese	

Mix together and put in 9x13" pan. Sprinkle with parmesan cheese. Bake at 350 degrees for 1 hour.

Ann Zeller

MAKE AHEAD MASHED POTATOES

8	lg. potatoes, peeled and sliced	1/2	tsp. onion powder
1	8 oz. cream cheese, softened	salt to taste	
1/2	cup sour cream	paprika	

In a large saucepan, combine potatoes and enough water to cover. Bring to a boil. Reduce heat and cook approximately 20 minutes or until potatoes are tender. Drain. Mash potatoes, gradually adding cream cheese, sour cream, salt and onion powder until fluffy. Spoon into a large casserole dish and sprinkle with paprika. Bake at 350 degrees for 30 minutes or until thoroughly heated. Or, if made ahead, cover and refrigerate overnight. When ready to serve, bake the casserole uncovered at 350 degrees for 45 minutes, or until thoroughly heated.

Carol Ott

POTATO-BROCCOLI CASSEROLE

2	TBSP. butter	2	TBSP. flour
1	tsp. salt	1/8	tsp. pepper
1/8	tsp. nutmeg	2	cups milk
1	3 oz. pkg. cream cheese	1/2	cup shredded cheese of choice
4	cups frozen hash brown potatoes	1	10 oz. pkg. chopped broccoli
1/2	cup bread crumbs	1	TBSP. melted butter

Melt 2 TBSP. butter, stir in flour and seasonings. Add milk. Cook and stir until thick. Add cheese; blend well. Add potatoes. Turn half mixture into a 9x13" greased pan. Top with broccoli. Spoon remaining mixture over top. Cover and bake at 350 degrees for 35 minutes. Mix bread crumbs with butter; toss well. Sprinkle over casserole. Bake 15 minutes longer.

Janet Moser

POTATO SOUFFLE

10	potatoes, peeled, cooked, drained	1	8 oz. cream cheese, softened
1	cup sour cream	2	tsp. chives
1	tsp. salt or to taste		

Beat cream cheese and sour cream at medium speed until blended. Add hot potatoes gradually, beating constantly until light and fluffy. Stir in chives. Sprinkle melted butter and paprika over top. I use buttered bread crumbs. Bake at 350 degrees for 20-30 minutes.

Barbara Raber

"Give us each day our daily bread." (Luke 11:3)

SPINACH LASAGNA

1	15 oz. container fat-free ricotta cheese	1	10 oz. frozen chopped spinach, thawed and well-drained
2	egg whites	1	tsp. dried oregano
1/4	tsp. salt	pinch	of ground black pepper
2	cups shredded reduced-fat mozzarella cheese	3	cups fat-free spaghetti sauce
1	cup water	9	lasagna noodles

Preheat oven to 350 degrees. Coat 9x13" baking pan with nonstick spray; set aside. In large bowl, stir together ricotta, spinach, egg whites, oregano, salt, pepper and 1 cup of mozzarella. Spread 1 cup of spaghetti sauce in the prepared baking pan; top with 3 lasagna noodles and half of ricotta mixture. Repeat with 1 cup sauce, 3 lasagna noodles and remaining ricotta mixture. Top with 3 remaining lasagna noodles and remaining 1 cup sauce. Sprinkle with the remaining 1 cup mozzarella. Pour the water around the edges of the baking pan. Cover tightly with foil and bake 1-1/4 hours or until the noodles are tender. Let stand for 15 minutes before cutting.

Marie Krupko

SWEET POTATO BALLS

Baked sweet potatoes (however many you want)
large marshmallows
coconut
crushed pecans

Mash sweet potatoes well. Roll into balls with a marshmallow in center of each (golf ball size or larger). Roll each ball in coconut and crushed pecans. Put on a baking sheet and bake at 325-350 degrees for 15 minutes or until marshmallow has melted.

Charlotte Cassidy

SWEET POTATO CASSEROLE

1	cup apple juice	1/2	cup brown sugar
1	TBSP. cornstarch	1/4	tsp. allspice
1/4	tsp. cinnamon	2	TBSP. butter

Mix above together and boil for 2 minutes.

2	17 oz. cans sweet potatoes, drained	2	med. golden delicious apples
1/4	cup raisins		

Grease a baking dish. Make one layer of yams, one layer of apples, etc. Pour liquid mixture over. Cover with foil and bake at 350 degrees for 40-45 minutes.

Betty Kimes

SWEET POTATO CASSEROLE WITH TOPPING

3	cups sweet potatoes, mashed	1	cup sugar
1/2	cup butter, melted	2	eggs or equivalent
1	TBSP. vanilla	1/8	tsp. salt (optional)

Mix thoroughly and pour into buttered 9x9 casserole.

Topping:

1	cup brown sugar	1	cup chopped pecans
1/3	cup flour	1/3	cup butter or margarine (firm)

Mix topping ingredients well. Sprinkle over top of casserole. Bake 30 minutes at 350 degrees. (compliments of The Holy Smoke Cookbook, Riverside Independent Methodist Church, Jackson, Mississippi.)

Cyndie Miller

SUMMER VEGETABLE TERRINE

2 lg. leeks, washed and chopped
1-1/4 cups water
3/4 tsp. dried rosemary
2 med. carrots, shredded
1 TBSP. instant chicken bouillon granules

Combine above in large saucepan. Bring to boil and reduce heat. Cover and simmer 10 minutes. Remove from heat.

Mix in a small bowl:

1/4 cup cold water
1 env. unflavored gelatin

Let stand 5 minutes, then stir into vegetables.

2/3 cup instant potato flakes - stir into pan and cover 1 minute.

1 8 oz. Reduced Calorie soft cream cheese
1 8 oz. plain lowfat yogurt

Stir together and add to pan. Spray a loaf pan with PAM. Line pan with 6 ham slices (low-fat, fully cooked), trimmed to fit. Spoon mixture into pan. Cover with saran wrap and chill 8 hours. Unmold and serve.

Sandra Martin

ZUCCHINI CASSEROLE

3 cups chopped zucchini
1 med. onion, chopped fine
1 can cream of chicken soup
1/3 cup melted butter
2 cups shredded carrots
1/2 cup sour cream
1/2 pkg. Pepperidge Farm bread crumbs

Combine zucchini, carrots, onion, sour cream and soup. Pour butter over bread crumbs and add 1/2 to the zucchini mixture. Place in a 9x13" pan, sprinkle remaining crumbs on top. Bake at 350 degrees for 30-40 minutes.

Avanelle Dickinson

Variation:

Cook zucchini, onion and carrots for 5 minutes, drain. Add 1/2 can white chicken and 1/2 cup sour cream. Mix soup, sour cream, butter and stuffing together. Put half of stuffing on bottom of pan, add zucchini, onions, carrots, chicken and sour cream on top. Finish with rest of stuffing. Bake at 350 degrees for 45 minutes.

Kay Markle

SAUCES AND MISC.

That everyone may eat and drink, and find satisfaction in all his toil - this is the gift of God (Ecclesiastes 3:13).

SAUCES AND MISC.

	Page
BARBECUE SAUCE	148
BOLOGNESE SPAGHETTI SAUCE	148
HORSERADISH SAUCE	148
SOUR CREAM AND MUSTARD SAUCE	149
BEST EVER HAM GLAZE	149
SPICED HONEY BUTTER	149
SPICED PECANS	150
SHAKE PICKLES	150

BARBECUE SAUCE

2	cans Hunt's Tomato Sauce	2	TBSP. prepared mustard
1/2	cupwater	2	tsp. Worcestershire sauce
3	TBSP. vinegar	1-1/2	tsp. salt
3	TBSP. brown sugar	1/4	tsp. pepper

Boil until thickened to suit.

Mildred Jones (memory)

BOLOGNESE SPAGHETTI SAUCE

2	TBSP. olive or salad oil	2	tsp. sugar
1/4	cup shredded carrots	1-1/4	tsp. salt
1	cup chopped onion	1	tsp. instant beef bouillon
1/4	cup finely chopped celery	1	tsp. dried oregano
1	lb. lean ground beef	3/4	tsp. coarsely ground black pepper
1/2	lb. ground veal	1/4	cup chopped parsley
1	minced garlic clove	1/8	tsp. ground nutmeg
1	28 oz. can tomatoes	1/2	cup dry white wine
2	TBSP. tomato paste	1/4	cup water (3/4 cup if omitting wine)

In 12" skillet, over med. heat cook carrots, onion, celery in oil, stirring frequently, until very tender. Over high heat, stir ground beef and veal into vegetable mixture and cook, stirring occasionally until all pan juices evaporate and meat is well browned. Stir in tomatoes and liquid, tomato paste, sugar, salt, bouillon, oregano and black pepper, using spoon to break up tomatoes. Add water (and wine if desired). Heat on high to boiling. Reduce to low and simmer 15-30 minutes uncovered to blend flavors and thicken. Stir in chopped parsley. Makes about 5 cups (enough for 1 lb. cooked pasta = 5-6 side servings).

Bonnie Millard

HORSERADISH SAUCE

3	TBSP. butter or margarine	2	TBSP. all-purpose flour
1 to 1-1/2	cups cooking liquid or stock	1	TBSP. vinegar
1	TBSP. sugar	1/4	cup horseradish

Melt butter, blend in flour, add 1 cup cooking liquid. Stir until smooth. Add vinegar, sugar and horseradish. Cook and stir on medium until thickened and bubbly. Thin if necessary with remaining cooking liquid. Serve over corned beef.

Janet Moser

SOUR CREAM AND MUSTARD SAUCE

1	cup (8 oz.) sour cream	2	TBSP. Dijon mustard
1/4	tsp. sugar		

Mix and serve with corned beef brisket or other beef roast.

Janet Moser

BEST EVER HAM GLAZE

1	cup white sugar	3	tsp. cinnamon
	orange or pineapple juice		

Mix sugar and cinnamon. Score ham 1/4-1/2" on fat side. Pour orange or pineapple juice over ham to moisten. Roll in sugar and cinnamon mixture. Bake uncovered 5-6 hours at 180-200 degrees fat side up.

Nona Schuette

SPICED HONEY BUTTER

1/2	cup butter, softened	1/4	cup honey
1	tsp. grated orange peel	1/2	tsp. cinnamon

Combine all ingredients. Serve with muffins, biscuits or bread.

Nona Schuette

SPICED PECANS

2 egg whites, beaten until foamy - not stiff
1 cup sugar
2 TBSP. cinnamon
1/2 tsp. salt
1 lb. pecans

Mix all ingredients together. Mix in pecans. Spread on greased cookie sheet and bake 1 hour at 250 degrees. Stir occasionally. Break apart while still warm.

Becky Howard Shattuck

SHAKE PICKLES

8 onions, sliced
3-1/2 cups sugar
3 cups vinegar
1/2 cup salt
cucumbers
1 tsp. alum
1 tsp. celery salt
1 tsp. mustard seed
1 tsp. turmeric

Slice onions and enough cucumbers to almost fill a glass gallon jar. Mix rest of ingredients. Pour over onions and cucumbers. Refrigerate. Shake once a day for 6 days. Open and enjoy! These keep well for 2 weeks if they last that long!

Nona Schuette